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Fleur du Cap Shiraz 2011

This wine has a deep ruby, purple colour with good intensity and brightness. The nose exhibits aromas of sweet cherry and plums with traces of white pepper. On the palate a complexity of berry flavours are carried by oak spices from gentle oaking. The tannin structure ensures that this wine is full yet soft with the flavours lingering on the finish.

The wine is an excellent match with grilled beef, roast lamb and venison as well as Italian dishes; or great on its own.



variety : Shiraz | 100% Shiraz
winery : Fleur du Cap
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 14.65 % vol **rs :** 2.78 g/l **pH :** 3.55 **ta :** 5.36 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

2013 Veritas Wine Awards - Silver Medal
2013 International Wine and Spirit Competition - Silver

ageing : The wine is drinkable now but will definitely benefit from ongoing maturation.

in the vineyard : Shaped by the generosity of nature and the rich biodiversity of the Cape Floral Kingdom, the Fleur du Cap Bergkelder range reflects the abundant yet subtle flavours of this truly unique terroir. All the vineyards from which these wines are made are situated within the Cape Floral Kingdom, the smallest, yet richest of only six such plant kingdoms in the world. The Bergkelder Selection is known for exceptional quality and wines that express their true varietal character.

Terroir
Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. The climate is mild with south and east facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. The soil is predominantly medium textured and well drained with good water holding capacity.

The vineyards
The majority of the grapes were sourced from selected vineyards in Stellenbosch and the cool areas of Elgin and Cape Agulhas. These vineyards are located at altitudes ranging from 110 to 160m above sea level. The vines are grown in deep red decomposed granite, as well as sandy and gravel soils, ideally suited to the cultivation of Shiraz grapes. A combination of warm and cool climate vineyards adds to the complexity of the wine. Most of the grapes are from dryland vineyards with a yield of 5-7 tons/ha of healthy, smaller berries and a favourable skin-to-juice ratio. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were harvested on taste from the end of February into the first week of March at 24º - 25ºBalling

in the cellar : The grapes were destemmed and crushed and the must inoculated with selected yeast and fermented at 26ºC. Phenolic extraction was managed optimally by pump-overs. After fermentation the wines remained on the skins for a further 2 weeks. The wine underwent malolactic fermentation in barrels after which it was matured for 12 months in a combination of 70% French and 30% American oak. After maturation the wine was blended and gently fined prior to bottling.