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Fleur du Cap Bergkelder Selection Shiraz 2013

This wine has a deep ruby, purple colour with good intensity and brightness. The nose exhibits aromas of sweet cherry and plums with spicy notes of clove and cinnamon and 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 : Wim Truter
wine of origin : Stellenbosch
analysis : **alc :** 14.3 % vol **rs :** 2.7 g/l **pH :** 3.49 **ta :** 5.46 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2015 Old Mutual Trophy Awards - Best Shiraz Trophy
2015 Old Mutual Trophy Awards - Best Red Wine Overal Trophy

Shaped by the generosity of nature and the rich biodiversity of the Cape Floral Kingdom, the Fleur du Cap Bergkelder Selection reflects the abundant yet subtle flavours of these truly unique vineyards, all of which 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, bringing the concept of Natural Selection to life.

in the vineyard : Terrior
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 Indian Ocean ensure rich, slow growing crops. The soil is predominantly medium textured and well-drained with good water holding capacity.

Vineyards
Viticulturist: Bennie Liebenberg
The majority of the grapes were sourced from selected vineyards in the Cape Agulhas area. These vineyards are located at altitudes ranging from 110 to 160m above sea level. The vines are grown in decomposed granites, as well as sandy and gravelly coffee stone soils, ideally suited to the cultivation of Shiraz grapes. A combination of cool climate vineyards adds to the complexity of the wine. All the vineyards are irrigated as required and produce a yield of 8-10 tons/ha. A green harvest is done at veraison to ensure even ripening. Pest and disease control is implemented according to South African subjective IPW standards.

about the harvest: The grapes were harvested on taste from the end of February at 24-25° Balling.

in the cellar : Cellarmaster: Andrea Freeborough
Winemaker: Wim Truter

The grapes were destemmed and crushed and the must inoculated with selected yeast and fermented at 16°C. Colour and tannin extraction was optimised by pump-overs to enhance mouthfeel. The wine underwent malolactic fermentation and matured for 12 months using a combination of French (70%) and American (30%) oak.