

Fleur du Cap Bergkelder Selection Pinotage 2012

This wine has a deep red colour with purplish edges. On the nose it shows ample red berry fruit with a sweetish fruitcake character enhanced by a spicy oak finish. Full-bodied on the palate with ripe plum flavours, this robust red is supported by a good tannic backbone, which will soften with time.

This wine is perfect with grilled lamb and poultry, pork roasts and game fish and as an ideal accompaniment to classic Cape cuisine such as Bobotie and Malay curries.

variety : Pinotage | 100% Pinotage

winery : Fleur du Cap

winemaker : Wim Truter

wine of origin : Stellenbosch

analysis :

type : Red **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

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 : 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.

Vineyards: Viticulturist: Bennie Liebenberg

The grapes were selected from five different vineyard blocks situated around the Bottelary Hills, planted between 1997 and 2001. The soils consist of deep decomposed shale and granite, with good water retention and slopes varying between northern warmer slopes and cooler south western slopes. Trellising varies between lower yielding bush vines (6-8 t/ha) to trellised vineyards (10-12t/ha) with supplementary irrigation. Pest and disease control was implemented according to South African IPW standards.

about the harvest: The grapes were handpicked at 23° to 24° Balling.

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

The grapes were handpicked at 23° to 24° Balling. After crushing the grapes, the must was cold soaked for 5 days at 10° C and inoculated with selected yeast. To preserve fruit flavours, fermentation was controlled at 25°C. Colour and gentle tannin extraction was performed by pump-overs. Malolactic fermentation occurred naturally. The wine was matured for 12 months in a combination of second and third-fill French and American oak barrels.

