

Fleur du Cap Bergkelder Selection Noble Late Harvest 2013

The wine is brilliant gold with lime green specs. On the nose the wine shows attractive aromas of raisins, honey, litchi and dried fruit with typical dusty botrytis aromas in the background. On the palate the acidity and fruity notes dominated by peach and dried fruit flavours find a beautiful balance, leaving a sublime after taste that just lingers forever.

This wine is an excellent alternative to or with most sweet desserts. Alternatively it is the perfect foil for a variety of cheeses. Serve chilled.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fleur du Cap

winemaker : Pieter Badenhorst

wine of origin : Stellenbosch

analysis : alc : 9.1 % vol rs : 235 g/l pH : 3.2 ta : 9.3 g/l

type : Dessert **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 for this wine were sourced from a single block in the Stellenbosch area, planted in 1980. The grapes were handpicked towards the end of March when the vineyards were approximately 40 - 50% infected by *Botrytis cinerea* and had a sugar level of 42° Balling. A rigorous selection process in the vineyards results in yields as low as 2 tons per hectare.

in the cellar : Cellarmaster: Andrea Freeborough | Winemaker: Pieter Badenhorst

In the cellar the 100% Chenin Blanc grapes were lightly pressed. The juice was transferred back onto the skins for a further 16 hours skin contact and pressed again the following morning. The juice was inoculated with pure yeast and fermented at 16 -18°C. Approximately half way through fermentation, when the desired balance between sugar, alcohol and acidity was reached, fermentation was stopped. To add further complexity to the wine, it was left on its lees for 70 days. Just prior to bottling it was given a light fining and filtration.

