

Fleur du Cap Bergkelder Selection Merlot 2013

This full-bodied, ruby coloured red has aromas of cherries, plums and prunes, underlined by elegant oak spices. On the palate this well-balanced wine is velvety soft yet mouth filling with clean soft fruit and a touch of underlying oak. These complex flavours linger on the finish.

This wine is the perfect partner to spicy Mediterranean food, full-flavoured fish, duck or guinea fowl.

variety : Merlot | 100% Merlot

winery : Fleur du Cap

winemaker : Wim Truter

wine of origin : Stellenbosch

analysis : alc : 14.4 % vol rs : 1.73 g/l pH : 3.51 ta : 5.71 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity

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 sourced from vineyards in the Stellenbosch and Somerset West areas. The vineyards were planted in 1992, 1999 and 2000, at altitudes ranging from 150 to 250 m above sea level and produced yields of 8-10 tons/ha. Supplementary irrigation was given towards the end of the growing season. The vines were trellised according to the 5-wire hedge system, with leaf breaking done in the bunch zones early on to expose bunches to direct sunlight. During veraison, a green harvest was done to ensure even ripening. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were picked by hand at 23° to 24° Balling in mid-February.

in the cellar : **Cellarmaster:** Andrea Freeborough

Winemaker: Wim Truter

In the cellar the grapes were carefully destemmed, crushed and inoculated with a selected yeast. To preserve fruit flavours, the fermentation temperature was controlled at 25°C. Colour and tannin extraction was performed by pump-overs and evaluated daily to prevent the incorporation of harsh tannins. After fermentation the wine was drained off and the skins pressed with the hard pressings excluded. Malolactic fermentation occurred naturally. The wine matured for 12 months with a combination of French and American oak and 2nd and 3rd fill barrels.

