

## Fleur du Cap Bergkelder Selection Cabernet Sauvignon 2012

This full-bodied wine is ruby red in colour with subtle aromas of ripe berries and cherries underlined by elegant oak spices. On the palate this well-balanced wine is velvety soft yet mouth filling with clean soft fruit and an oaky backup with gentle tannins.

Ideal with red meat and wild birds, this wine is a perfect accompaniment to hearty stews, strong-flavoured herbs and cheeses.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Fleur du Cap

**winemaker :** Wim Truter

**wine of origin :** Stellenbosch

**analysis :** alc : 14.2 % vol    rs : 1.89 g/l    pH : 3.46    ta : 5.67 g/l

**type :** Red    **body :** Full    **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 sourced from vineyards in the Stellenbosch, Somerset West and Elgin areas. The vineyards aged between 10 and 18 years, produced an average yield of 8 tons/ha. The vineyards received supplementary irrigation and the 5-wire hedge system was used for trellising. 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 the cellar :** Cellarmaster: Andrea Freeborough | Winemaker: Wim Truter

The grapes were picked by hand at 23° to 24° Balling. After crushing, the grapes were inoculated with selected yeast. To preserve fruit flavours, fermentation temperature was carefully controlled at 25°C. Pump-overs ensured good colour and tannin extraction. After fermentation the wine was drained off the skins and pressed avoiding hard pressings. Malolactic fermentation occurred naturally. 12 months' maturation took place with a combination of new French and American oak and 2nd and 3rd fill barrels.

