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Fleur du Cap Shiraz 2013

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.

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 : Justin Corrans
wine of origin : Cape Agulhas
analysis : **alc :** 14.3 % vol **rs :** 2.7 g/l **pH :** 3.49 **ta :** 5.46 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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

ageing : The wine is drinkable now but will definitely benefit from ongoing maturation.

in the vineyard : 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.

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

The 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 into the first week of March at 24º - 25ºBalling

in the cellar : The grapes were destemmed and crushed and the must inoculated with selected yeast and fermented at 26ºC. Phenolic extraction was managed optimally by pump-overs. After fermentation the wines remained on the skins for a further 2 weeks. The wine underwent malolactic fermentation in barrels after which it was matured for 12 months in a combination of 70% French and 30% American oak. After maturation the wine was blended and gently fined prior to bottling.