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Fleur du Cap Bergkelder Shiraz Grenache Cinsault 2014 International Market



This wine has a deep ruby colour with good intensity and brightness. The Shiraz adds spice and red fruit, whilst the Grenache imparts softness to the wine. The signature freshness and vibrancy of the wine can be attributed to the small component of Cinsault. The nose is complex with sweet cherry aromas with spicy notes with traces of white pepper. On the palate the berry flavours are carried by oak spices from gentle oaking. The tannin structure ensures that this wine is full yet soft with the flavours lingering on the finish.

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 | 65% Shiraz, 25% Grenache, 10% Cinsault
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Western Cape
analysis : **alc :** 14.7 % vol **rs :** 2.3 g/l **pH :** 3.63 **ta :** 5.71 g/l
type : Red **style :** Dry
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 Indian Ocean ensure rich, slow growing crops. The soil is predominantly medium textured and well-drained with good water holding capacity.

The Vineyards
Viticulturist: Annelie Viljoen
The Shiraz grapes were sourced from vineyards in the cool climate Coastal region while the Grenache and Cinsault are both from vineyards in Paarl. The vines, located at altitudes ranging from 110 to 160m above sea level are grown in decomposed granite, as well as sandy and gravelly coffee stone soils. The 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 Shiraz (65%), Grenache (25%) and Cinsault (10%) were harvested on taste from the end of February at 24-25° Balling.

in the cellar : Cellarmaster: Wim Truter
Winemaker: Pieter Badenhorst

The grapes were destemmed and crushed and the must inoculated with selected yeast and fermented at 25-28°C. Colour and tannin extraction was optimised by pump-overs to enhance mouthfeel. The wine underwent malolactic fermentation and matured on French oak for 12 months.