

Fleur du Cap Shiraz 1998

A medium-bodied, richly coloured wine with rich, plummy aromas complemented by traces of spice, green peppercorns, smoke and vanilla. Soft on the palate, it releases flavours of ripe mulberries and spices and ends in a beautifully ripe fruit finish. It is an ideal companion to red meat and game dishes.

variety : Shiraz | Shiraz
winery : Fleur du Cap at Die Bergkelder
winemaker : Karl Lambour
wine of origin : Coastal
analysis : alc : 12.18 % vol rs : 3.2 g/l pH : 3.73 ta : 5.6 g/l
type : Red
pack : Bottle

ageing : An accessible, easy to drink wine, it can be enjoyed now but has the structure to mature for another three to four years.

in the vineyard : Grapes were sourced from selected vineyards in Stellenbosch, located at altitudes ranging from 110 to 160m above sea level.

The vines are grown in deep red decomposed granite, as well as sandy and gravel soils, ideally suited to the cultivation of Shiraz grapes.

about the harvest: The grapes were harvested on taste at the end of February at 24Â° Balling, spending three to four days on the skins and fermented between 26 and 28Â°C.

in the cellar : After malolactic fermentation, the wine was matured for 18 months in a combination of French and American 300 litre oak barrels, using new (12 French and 13 America) and third fill.



Fleur du Cap at Die Bergkelder

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