

## Fleur du Cap Bergkelder Selection Cabernet Sauvignon 2015

This full-bodied wine is ruby red in colour with subtle aromas of dark chocolate, ripe berries and cherries and a hint of oak spices. On the palate this well-balanced wine is velvety soft yet mouth filling with clean soft fruit and elegant oak spice with gentle tannins.

Ideal with hearty dishes such as osso buco, lamb shank or roast lamb with rosemary and sage.

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

**winery :** Fleur du Cap

**winemaker :** Wim Truter

**wine of origin :** Stellenbosch

**analysis :** alc : 14.27 % vol rs : 2.33 g/l pH : 3.6 ta : 5.42 g/l

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

### **The Vineyards**

The grapes were sourced from different blocks in Stellenbosch with the bulk coming from Stellenbosch Kloof. The soils have good water holding capacity resulting in balanced growth. The vineyards, aged between 10 and 21 years, produced an average yield of 6 and 9 tons/ha. The trellised vineyards received supplementary irrigation. Pest and disease control was implemented according to South African subjective IPW standards.

**about the harvest:** The grapes were picked by hand at 24° - 25.5° Balling.

**in the cellar :** After crushing, the grapes were inoculated with selected yeast. To preserve fruit flavours, fermentation temperature was controlled at 24° to 26°C. Pump-overs and rack & returns (delestage) ensured good extraction and mouthfeel. After fermentation the wine was drained off the skins and pressed avoiding hard pressings. Malolactic fermentation occurred naturally. 12 months' maturation took place in a combination of new French and American, 2nd and 3rd fill barrels.