

Fleur du Cap Unfiltered Cabernet Sauvignon 2014

This complex wine has a deep dark inky colour. Concentrated aromas of Christmas cake, blueberry and violets with hints of cassis. Subtle nuances of lead pencil and oak notes, give an indication of the sophisticated oak used. Full and complex flavours of blackcurrant and mocha arise of the palate with integrated oaking adding firm tannins that will ensure longevity.

This complex wine is the ideal accompaniment to fillet of beef and roast lamb but goes equally well with rich, robust dishes and strong flavoured cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Fleur du Cap at Die Bergkelder
winemaker : Pieter Badenhorst
wine of origin : Stellenbosch
analysis : alc : 14.2 % vol rs : 2.33 g/l pH : 3.61 ta : 5.38 g/l
type : Red style : Dry body : Full taste : Fragrant wooded
pack : Bottle size : 750ml closure : Cork

2018 Veritas Awards - Silver

Handcrafted to unlock the natural style inherent in the best grapes from select parcels of vines grown in the Cape Floral Kingdom, these elegant wines capture the highly sought-after qualities of varietal character and terroir. These wines are not pressured by filtration - letting gravity do the work - resulting in a rich, complex taste that abounds with fruit and flavour.

in the vineyard : Terroir

Vineyards are selected for specific climate, soil, altitude and slope orientation to capture as much varietal character as possible. Cooling breezes from the Atlantic Ocean ensure slower ripening of berries, especially the tannins and slower and more even development of flavours. Soil in both vineyards originate from granite, with a high clay percentage, has excellent water holding capacity and acts as a 'buffer' for roots in extreme climatic conditions.

The Vineyard (Viticulturist: Bennie Liebenberg)

Viticulturist: Annelie Viljoen The grapes were sourced from 2 vineyards in the Stellenbosch region. One in Stellenbosch Kloof, planted in 2001 with a E/W row direction. Here shoots are specifically allowed to sprawl for maximum sunlight exposure which is very important for Cabernet Sauvignon. The second vineyard is situated on the southern slopes of the Polkadraai Hills, planted in 1999 with a NE/SW row direction. All vines are trellised with crops ranging between 5 – 9 tons/ha. Both these terroirs induces moderate growth of vineyards and vines that are 100% in balance if one refers to the vigour : crop ratio. Together with the cool climate in the ripening period for slower and more gradual ripening and longer "hang time", these are the main contributing factors for the exceptional quality.

about the harvest: Grapes were handpicked.

in the cellar : Grapes were handpicked, carefully de-stemmed and lightly crushed into stainless steel fermentation tanks. The juice was inoculated with a specially selected yeast and fermented on the skins at 25° C for 8 days. Flavour and tannin extraction was evaluated daily through pump-over and delestage. After fermentation, the wine was drained off with the hard pressings excluded. The wine was placed in new French oak barrels where malolactic fermentation occurred. The wine was matured for 18 months and was racked to enable bottling without filtration.



Fleur du Cap at Die Bergkelder

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