

Fleur du Cap Series Privée Merlot 2015

This wine has a deep ruby colour with a bright hue. On the nose it shows multiple layers of dark fruit such as plum and blackcurrant with a hint of oak spice. The palate is plush, rich and velvety with well-balanced fruit and supple ripe tannins that lead to great ageing potential.

This succulent Merlot is perfect with Parma ham, roast lamb kebabs and a hearty oxtail meal. It is an ideal accompaniment to robust Italian dishes.

variety : Merlot | 100% Merlot

winery : Fleur du Cap at Die Bergkelder

winemaker : Fleur du Cap

wine of origin : Stellenbosch

analysis : alc : 14.46 % vol rs : 2.95 g/l pH : 3.47 ta : 5.90 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : 2018 Veritas Awards - Bronze

Fleur du Cap has the freedom to select regional vineyards where individual varieties best express their character and finesse. Our Series Privée is a meticulous selection of the finest wines from our cellar and capture the essence of our vision, "freedom of expression".

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 from the first vineyard were selected from a block in Stellenbosch Kloof, planted in 2000. The clone is MO348 grafted on Richter 110 rootstock which is known for excellent resistance to dry conditions. The second vineyard is situated in Devon Valley and was planted in 2003, also on Richter 110. Both row directions are E/W and planted on southwestern facing slopes Production varies between 7 and 9 tons/ ha and only certain areas in the vineyard get selected for the Series Privée range. Irrigation is only supplementary in the late season. Pest and disease control was implemented according to South African IPW standards.

in the cellar : Grapes were handpicked, crushed via a sorting table and fermented in stainless steel tanks and small open top fermenters. Flavour and tannin extraction was evaluated daily and managed by manual punch downs, pump-over and delestage. After fermentation, the wine was drained off with the hard pressings excluded. The wine was transferred to French and American oak barrels for malolactic fermentation and left to mature for 18 months. Strict barrel selection ensures only the very best components are blended and bottled.



Fleur du Cap at Die Bergkelder

Stellenbosch

+27.218098025

www.fleurducap.co.za