

Bergsig Cape Late Bottled Vintage 2013

Bergsig Estate Cape Late Bottled Vintage is a traditionally produced, premium quality product. Its full bodied, soft richness is the ideal companion to matured cheese, shortbread and rich fruit cake.

variety : Tinta Barocca | .

winery : Bergsig Estate

winemaker : De Wet Lategan

wine of origin : Breedekloof

analysis : alc : 18.74 % vol rs : 113 g/l pH : 3.77 ta : 5.2 g/l

type : Red

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

in the vineyard :

Terroir:

Mediterranean climate with \pm 980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening. Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials.

about the harvest: Grapes were picked at full ripeness.

in the cellar : Fermented in open cement tanks in the traditional Portuguese style. Fortified with brandy spirits and matured in various size oak barrels.

