

Fleur du Cap Laszlo 2019

Fleur du Cap Laszlo 2019, our Flagship Bordeaux-style red blend, is a rich, full-bodied wine. It shows intense aromas of cherry and red plums with hints of pencil shavings that develop into tobacco notes. The lush but firm tannins with ripe fruit flavours follow through onto the palate. Although the wine is very rich and appealing, it has wonderful length and ageing potential.

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 27% Merlot, 20% Petit Verdot, 13% Malbec and 7% Cabernet Franc

winery : Fleur du Cap

winemaker : The Bergkelder red wine team

wine of origin : Western Cape

analysis : alc : 14.7 % vol rs : 2.0 g/l pH : 3.64 ta : 5.9 g/l

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

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

This special release signature blend is a fitting tribute to the late Dr Julius Laszlo, the innovative, visionary Cellar Master at Die Bergkelder who catapulted South African winemaking into the international league in the 1980s.

about the harvest: Each vineyard block was harvested after numerous visits to taste the grapes and evaluate the degree of ripeness.

in the cellar : Once the grapes were deemed to have optimum flavours and deep colour intensity in balance with the sugar and acidity, the grapes were handpicked and carefully transported to the cellar. The berries were destemmed and gently crushed. The must was fermented on the skins for 10 days, reaching a maximum temperature of 28°C. The ferments were pumped over three times a day. After fermentation, the wine was pressed gently. The different varietal components were put into a combination of 1st and 2nd fill French oak barrels where the wine underwent natural malolactic fermentation. The wine was subsequently raked and matured in the same barrels for 24 months. After extensive barrel selection and blending trials, the final blend was selected. Prior to bottling the wine received a gentle fining and after settling the wine was bottled without filtration. Prior to bottling the wine received a gentle fining and after settling the wine was bottled without filtration.

