FLEUR DU CAP

WINES INSPIRED BY NATURE

SAUVIGNON BLANC 2013

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 this truly unique terroir. All the vineyards from which these wines are made 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.

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 and Indian Oceans influence the ripening of the growing crops. The soil is predominantly medium textured and well drained with good water holding capacity.

THE VINEYARDS

(Viticulturist: Bennie Liebenberg)

The Sauvignon blanc grapes were sourced from different vineyards in the Western Cape including Gansbaai, Somerset West, Stellenbosch, Darling and Koekenaap. The vineyards were planted between 2000 and 2006. Rootstocks and clones vary according to the terroir, but all the vineyards are trellised using a 5 wire system. Production varied between 12 tons/hectare in Elgin to 7 tons/hectare in Darling.

THE WINEMAKING

(Cellar Master: Andrea Freeborough, Winemaker: Pieter Badenhorst)

The grapes from the different vineyards were brought to the cellar and off-loaded separately. In the cellar the juice was treated reductively to keep the delicate Sauvignon blanc flavours intact. Only free run juice was clarified and fermented. The wine spent one month on the lees after fermentation before being blended, fined and filtered for bottling.

WINEMAKER'S COMMENTS

The wine is brilliantly clear with an attractive green tint. The abundance of aromas and flavours typical of the diverse growing regions, make for a complex, beautifully layered wine. It is predominately driven by tropical fruit with a trace of lovely herbaceous notes to complete the nose. The palate offers a pleasant balance between tropical fruit and herbaceous flavours, combined with freshness and a lasting aftertaste.

FOOD PAIRINGS

This Sauvignon Blanc is the ideal accompaniment to seafood dishes such as oysters, mussels and other shellfish, but can also be enjoyed with Thai dishes, tomato based soups, green salads and pasta dishes.

ANALYSIS

Alcohol	13.8%
Residual sugar	2.4 g/l
Total acidity	6,60 g/l
pH	3,3
Extract	22,8 g/l