

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. Crafted from the finest barrels of noble varieties Dr Laszlo helped to establish in the Cape winelands, this full-bodied blend epitomises the Fleur du Cap philosophy of meticulous selection and regional excellence. Allowing the unbridled expression of the grapes to dictate the flavour profile, this signature wine is shaped in perfect harmony with nature, resulting in a superb classic that abounds with fruit and flavour.

THE VINEYARDS AND TERROIR

The Cabernet Sauvignon comes from Stellenbosch Kloof. The vineyard (clone CS46 on 101-14 rootstock) planted in 2001, is situated on a warmer east-western slope with cooling breezes in the afternoon. The Merlot comes from Devonvale. The vineyard (clone M0348 on R110 rootstock) planted in 2003 is situated on a cool south-east facing slope. The Petit Verdot comes from Stellenbosch Kloof. The vineyard (clone PR1058 on 101-14 rootstock) planted in 2002, is situated on a south-west facing slope. The Malbec comes from a farm in Simondium / Paarl. The vineyard (clone MC71 on R110 rootstock) planted in 2003 on a west-facing slope. The Cabernet Franc comes from the same farm in Devonvale as the Merlot. The vineyard (clone CF1 on 101-14 rootstock) was also planted in 2003 on an east-west facing slope. Pest and disease control on all our vineyards, is implemented according to the South African subjective IPW standards and all our producers adhere to the strict WIETA accreditation. This is done to ensure full sustainability throughout our entire supply chain and we pride ourselves being part of such an ethical industry!

THE WINEMAKING

Fleur du Cap Laszlo 2015 is a rich, powerful blend of 33% Cabernet Sauvignon, 27% Merlot, 20% Petit Verdot, 13% Malbec and 7% Cabernet Franc. Each vineyard block was harvested after numerous visits to taste the grapes and evaluate the degree of ripeness. 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 3 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 racked 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.

WINEMAKER COMMENTS

Fleur du Cap Laszlo 2015, 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 aging potential.

ANALYSIS	
Alcohol	14.89 vol %
Residual Sugar	2.29 g/l
Total Acidity	TA 5.66 g/l
pH	3.52

