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Fleur du Cap Chenin Blanc 2004

Veritas 2004 - Double Gold
International Wine Challenge 2005 - Seal of Approval
Winemaker's Choice Awards 2005 - Highly Regarded
This full-bodied wine shows an abundance of citrus flavours. On the palate the wine shows ample spices, butterscotch and vanilla with an excellent balance between fruit and wood flavours. The wine has all the complexities and elegance of a fine Chenin blanc.

An ideal accompaniment to an array of vegetables, poached oysters, grilled line, lobster or duck. Perfect with any veal dish or eastern cuisine.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : alc : 14.71 % vol rs : 3.80 g/l pH : 3.34 ta : 6.49 g/l
type : White style : Dry body : Full
pack : Bottle

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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 predominately medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The grapes were sourced from selected vineyard blocks in the Stellenbosch, Bottelary, Helderberg and Simonsberg regions. The 15 to 20 year-old bushvine vineyards produced a yield of 8-10 tons/ha and grapes were cultivated under dryland conditions. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 24-25Â° Balling.

in the cellar : After the grapes were crushed and the juice settled down it was racked into a combination of new American Oak, and second and third-fill French Oak barrels. The wine was left to age for 4 months with regular stirring of the lees to enhance the flavour. 20% of the wine was fermented in stainless steel tanks.