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Fleur du Cap Natural Light 2005

This is a refreshing, crisp and light-bodied wine with attractive aromas of fresh apple, citrus fruit and muscat. This easy drinking wine is very lively on the palate with a fresh fruity finish.

The wine is ideal for picnics and a variety of light foods. The typical freshness and delicate fruity hints of Muscat make it a good aperitif wine.



variety : Chenin Blanc | 90% Chenin Blanc, 10% White Muscadel
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : **alc :** 9.89 % vol **rs :** 9.92 g/l **pH :** 3.32 **ta :** 6.87 g/l
type : White **body :** Light
pack : Bottle

in the vineyard : Climate, soil, altitude and slope orientation is 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 both the Atlantic and Indian Oceans ensure rich, slow growing crops. Soils are predominately medium textured and well-drained with good water holding capacity.

The Chenin blanc grapes come from vineyards in the Stellenbosch and Durbanville areas planted at altitudes ranging from 110 to 250 meters above sea level. The vines are trellised and were planted from 1985 to 1990 in yellow brown soil with high clay content.

The White Muscadel grapes came from Franschhoek. The vineyards were planted in 1991 at 260 meters above sea level.

about the harvest: The grapes were handpicked at optimum ripeness for this specific style of low alcohol wine. The Chenin blanc was picked at 19Â° Balling from the middle until the end of February and the White Muscadel was picked at 21,5Â° Balling in the middle of March.

in the cellar : In the cellar the wine fermented for 10 days at 14ÂºC.