wine.co.za
easiest way to buy wine

Fleur du Cap Chardonnay 2005



Michelangelo Awards 2006 - Gold Medal
This Chardonnay displays beautiful toast aroma on the nose with hints of apricot, melon and citrus fruit. It is dry with a well balanced weight and fullness that demands attention. A zesty palate packed with apricot and citrus fruit flavour is supported by lovely nut, butterscotch and vanilla oak nuances. The flavour gains intensity in the mouth with a fascinating long finish.

An ideal accompaniment to sushi, oysters and full-flavoured fish such as tuna and salmon. Excellent with pasta or a white meat dish served with a rich, creamy sauce.

variety : Chardonnay | 100% Chardonnay
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : alc : 13.41 % vol rs : 2.5 g/l pH : 3.27 ta : 6.9 g/l
type : White style : Dry wooded
pack : Bottle

Veritas 2006 - Bronze
Michelangelo Awards 2006 - Gold Medal

ageing : It will mature well over the next 2 to 4 years.

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. Soils are predominantly medium textured and well drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The grapes were selected from vineyards in the Stellenbosch, Somerset West, Franschhoek and Malmesbury areas. These 4-12 year old vineyards were trellised according to the 5-wire hedge system and produced a yield of 4-8 tons/ha. Pets and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at optimum ripeness.

in the cellar : After crushing the grapes and pressing, the juice was left to settle before it was racked and fermented in tanks down to about 18Â° Balling. It was then transferred into barrels and fermented for 10 days in 80% French oak, 10% American oak and 10% staves. The wine was left to age in wood on the lees for 6 months with battonage (lees stirring) and top-up every two weeks to enhance flavour and mouth feel.