

Fleur du Cap Chenin Blanc 2006

The wine is light yellow in colour with green edges. Lightly wooded, this full-bodied wine shows an abundance of ripe melon fruit and honey blossom with nuances of oak on the nose. On the palate the wine displays butterscotch and vanilla with an excellent balance between fruit and wood flavours.

An ideal accompaniment to an array of vegetables, rich pasta dishes, Thai food and any veal dish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 14.54 % vol rs : 2.74 g/l pH : 3.37 ta : 6.42 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle

2007 Old Mutual Trophy Wine Show â€” Bronze Medal (75/100)

2007 International Wine Challenge - Silver Medal

Veritas 2006 - Silver

2006 Michelangelo International Wine Award - Gold

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

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes were sourced from selected low yielding vineyard blocks in the Stellenbosch, Bottelary, Helderberg and Simonsberg regions. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 24 - 25° 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 3 months with regular stirring of the lees to enhance the flavour. 25% of the wine was fermented in stainless steel tanks, whilst a portion was whole bunch pressed.

