

Fleur du Cap Chardonnay Unfiltered 2005

The wine shows a light golden colour with green edges. On the nose it shows layers of ripe tropical fruit like pineapple and mango with an abundance of peaches and apricot fruit. The wine is full-bodied with with vanilla oak spice flavours

Enjoy this wine, slightly chilled, on its own or serve it with chicken and fish dishes with delicately spiced or fruit-based sauces, pastas and any seafood dishes.

variety : Chardonnay | 100% Chardonnay

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 2.7 g/l pH : 3.39 ta : 6.9 g/l

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

pack : Bottle

Veritas 2006 - Bronze

in the vineyard : Made from superior grapes meticulously selected from prized vineyard blocks in the Cape Coastal region, Fleur du Cap Unfiltered wines are shaped in perfect harmony with nature. Handpicked in the vineyard and handcrafted in the cellar, these new generation wines capture the highly sought-after qualities of varietal character and terroir. Sedimentation, racking and fining as opposed to filtration maximise the preservation of colour and flavour elements resulting in wines that abound with fruit and flavour.

Terroir

Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. 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 predominantly medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes were handpicked from two vineyards in the Stellenbosch region. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 24.5° Balling from middle February to middle March.

in the cellar : In the cellar, the grapes were gently pressed and the juice was allowed to settle overnight. It was racked directly into new French (80%) and American oak (20%) and was inoculated with a yeast culture. Fermentation took place at 23° C for 7-10 days. The lees were stirred every two weeks during the nine months the wine spent in the barrel. The wine did not undergo malolactic fermentation.

