

Fleur du Cap Chardonnay 2006

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 : Pieter Badenhorst

wine of origin : Coastal

analysis : alc : 14.02 % vol rs : 3.8 g/l pH : 3.25 ta : 6.8 g/l

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

pack : Bottle **closure :** Cork

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

in the vineyard : The continued success of the Fleur du Cap range of wines is the result of a team approach at the The Bergkelder that starts with meticulous vineyard selection and is driven by an overriding passion for winemaking and constant experimentation to create new generation of superior quality wines. The wines are shaped in perfect harmony with nature to capture the highly sought after qualities of varietal character and terroir.

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. Pests and disease control was implemented according to South African subjective IPW standards.

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

