

## Fleur du Cap Chenin Blanc 2007

The wine is light yellow in colour with green tints. Lightly wooded, this full-bodied wine shows an abundance of guava, ripe melon and honey blossom aromas with subtle oak flavours. On the palate this full-bodied wine displays tropical fruit, butterscotch and vanilla.

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 :** Pieter Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 13.41 % vol    rs : 6.4 g/l    pH : 3.0    ta : 6.9 g/l

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

**pack :** Bottle    **closure :** Cork

Veritas 2007 - Silver

2007 Michelangelo International Wine Awards - Silver

### 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 24Â° - 25Â° Balling.

