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Fleur du Cap Chardonnay Unfiltered 2006

The wine shows a light straw colour with green edges. On the nose it shows citrus aromas with a hint of vanilla enhanced by layers of ripe tropical fruit. This full-bodied wine is fresh on the palate with ample tropical fruit flavours and a long lasting aftertaste.

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 :** 14.2 % vol **rs :** 3.7 g/l **pH :** 3.33 **ta :** 6.9 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

2007 Micheloangelo International Wine Awards - Silver

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 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 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 24.5Â° Balling from middle February to middle March.