

## Fleur du Cap Chardonnay Unfiltered 2007

2009 Chardonnay du Monde Awards - Silver Medal

2008 Veritas Awards - Double Gold

The wine shows a light straw colour with green edges. On the nose it shows aromas of citrus, apricot and toasted almonds with vanilla in the background. This medium bodied wine has a delectably fruity palate with a fresh acidity complemented by vanilla and wood spices in the background.

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 : 13.3 % vol rs : 3.66 g/l pH : 3.38 ta : 6.8 g/l

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

pack : Bottle closure : Cork

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**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 optimum ripeness.

**in the cellar :** In the cellar the grapes were gently pressed and the juice was allowed to settle overnight. Fermentation took place in 35% new barrels, 35% 2nd fill and the remainder in older barrels. The lees were stirred every two weeks during the nine months the wine spent in the barrel. No malolactic fermentation was allowed. Strict barrel selection took place to ensure a superior product.

