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Fleur du Cap Chenin Blanc 2008

The wine is light straw in colour with green tints. Lightly wooded, this medium-bodied wine shows an abundance of honey blossoms, ripe melon and guava with oak nuances on the nose, whilst the palate is perfectly balanced with tropical fruit, butterscotch and vanilla oak flavours.

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 :** 13.75 % vol **rs :** 2.35 g/l **pH :** 3.33 **ta :** 6.08 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

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 23Â° - 24Â° Balling.

in the cellar : After the grapes were crushed and the juice settled down, it was racked into a combination of American and French Oak barrels. 20% of the wine was fermented in stainless steel tanks with oak staves and 25% was unwooded. The wine was left to age for 3 months with regular stirring of the lees to enhance the flavour.