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Fleur du Cap Chardonnay 2008

On the nose this Chardonnay displays citrus fruit and melon with a hint of vanilla oak in the background. On the palate it is dry but rounded and packed with apricot and citrus fruit, supported by lovely nut and vanilla oak.

This wine pairs excellent with sushi, oysters and full-flavoured fish such as tuna and salmon. It also goes well with white meat dishes or pasta in rich, creamy sauces.



variety : Chardonnay | 100% Chardonnay
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Coastal
analysis : **alc :** 13.72 % vol **rs :** 4.34 g/l **pH :** 3.48 **ta :** 6.13 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 chosen 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 chosen from vineyards in the Stellenbosch, Somerset West, Franschhoek and Malmesbury areas. These 5-13 year old vineyards were trellised according to the 5-wire hedge system and produced a yield of 4-8 tons/ha. Pets and disease control was implemented according to South African subjective IPW standards.

about the harvest:
The grapes were harvested at from mid February to early March between 23 - 24Âº Balling.

in the cellar :
After crushing and pressing, the juice was clarified before it was racked and fermented in tanks down to about 18o Balling. It was then transferred into barrels and fermented in 60% French oak, 10% American oak and 30% staves. The wine was aged in wood on the lees for 4 months with battonage (lees stirring) every second week to enhance the flavour and mouth feel.