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Fleur du Cap Natural Light 2008

This refreshing, crisp and light-bodied wine has ample fruity aromas with just a touch of Muscat, whilst the lively palate has a pleasant, fresh acidity to it.

The wine is ideal for picnics and a variety of light foods. The typical freshness and delicate fruity hints of Muscat make it a good aperitif wine.



variety : Chenin Blanc | 90% Chenin Blanc, 10% White Muscadel
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Coastal
analysis : **alc :** 9.26 % vol **rs :** 10.1 g/l **pH :** 3.57 **ta :** 7.0 g/l
type : White **body :** Light
pack : Bottle **closure :** Cork

in the vineyard : Terroir
Climate, soil, altitude and slope orientation is 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 both the Atlantic Ocean ensure rich, slow growing crops. The soil is predominately medium textured and well-drained with good water holding capacity.

The Vineyards (Viticulturist: Bennie Liebenberg)
The grapes were sourced from selected vineyards in the Stellenbosch, Wellington and Malmesbury regions. Some of the vines are bush vines while some are on the trellised system. All the grapes were cultivated under dryland conditions. A yield of 8-10 tons/ha was produced. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were picked at very low sugar levels for this specific style of low alcohol wine. The Chenin blanc was picked at 18Â° Balling in the middle of February and the White Muscadel was picked at 20Â° Balling in the middle of March.

in the cellar : In the cellar the wine fermented separately and was blended after fermentation was completed.