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Fleur du Cap Natural Light 2009

This refreshing, light-bodied wine has a brilliant colour with a light green tinge. On the nose it shows vibrant and captivating fresh apple and citrus aromas enhanced by appealing floral scents and a hint of Muscat. On the palate this easy drinking wine is lively, crisp and refreshing with enjoyable, exotic Muscat flavours

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 :** 9.2 % vol **rs :** 9.6 g/l **pH :** 3.49 **ta :** 7.3 g/l
type : White **style :** Off Dry **body :** Light
pack : Bottle **closure :** Cork

in the vineyard : The continued success of the Fleur du Cap range of wines is the result of a team approach at The Bergkelder that starts with meticulous vineyard selection and is driven by an overriding passion for winemaking and constant experimentation to create a new generation of superior quality wines. The wines are shaped in perfect harmony with the forces of 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. The soil is predominantly medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The grapes were sourced from chosen vineyards in the Stellenbosch, Wellington and Malmesbury regions. Some of the vines are bush vines while some are trellised. 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 18° Balling in the middle of February and the White Muscadel was picked at 20° Balling in the middle of March.

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