

Fleur du Cap Unfiltered Chardonnay 2008

The wine shows golden straw hues with a deep green-gold colour. On the nose it is packed with aromas of peaches, blossom and dried fruit notes complemented by a hint of citrus and vanilla. The wine is full-bodied with tropical fruit and vanilla oak flavours ending with a long pleasing aftertaste.

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 : 13.88 % vol rs : 2.9 g/l pH : 3.43 ta : 6.7 g/l va : 0.57 g/l so2 : 31 mg/l fso2 : 112 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Made from superior grapes meticulously chosen 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 chosen to capture as much varietal character as possible. Climate is mild with south-and eastfacing 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 IPM guidelines.

about the harvest: The grapes were handpicked at optimum ripeness.

in the cellar : Fermentation took place in 25% new barrels, 45% 2nd fill and the remainder in older barrels. It took place at 22° C for 7 - 10 days. The lees were stirred every two weeks during the 9 months the wine spent in the barrel. No malolactic fermentation was allowed. Strict barrel selection took place to ensure a superior product and no filtration took place to preserve all the delicate flavours

