

Fleur du Cap Unfiltered Chardonnay 2009

The wine shows a light straw colour with green tints. On the nose it shows layers of citrus, mango, toasted almonds and hints of some oak spices. The wine is full-bodied with a creamy texture, a dash of fruit and rounded off with wood spices that leave a lingering 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 : 14.03 % vol rs : 1.81 g/l pH : 3.46 ta : 6.41 g/l

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

pack : Bottle **closure :** Cork

2011 International Wine and Spirit Competition - Best in Class Silver
Old Mutual Trophy Wine Show 2010: Gold Medal

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 from 3 vineyards in the Coastal region. Pest and disease control was implemented according to South African subjective IPM guidelines.

in the cellar : The grapes were handpicked at optimum ripeness. In the cellar the grapes were pressed, the juice was clarified and started fermentation in stainless steel tanks. With a quarter of fermentation done, 35% was transferred to new barrels, 35% to 2nd fill and the remainder into older barrels to finish fermentation. The wine spent a total of 8 months in barrel with lees stirring every 2 weeks to broaden the pallet.

