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# Fleur du Cap Chardonnay 1999

On the nose the wine has delicate lime supported by well integrated vanilla oak flavours. On the palate it has delightful citrus spice, well blended with vanilla and a long lasting aftertaste. Fleur Du Cap Chardonnay is partly barrique - and partly tank- fermented. It is a fruity, delicate wine created in a medium-bodied style for early enjoyment. The wine perfectly complements fish, shellfish and lightly prepared chicken dishes, as well as pork and veal.




**variety :** Chardonnay | Chardonnay
**winery :** Fleur du Cap
**winemaker :** Karl Lambour
**wine of origin :** Coastal
**analysis :** **alc :** 12.88 % vol **rs :** 1.7 g/l **ta :** 5.9 g/l
**type :** White
**pack :** Bottle

**in the vineyard :** The grapes came from vineyards in the Stellenbosch and Durbanville area, planted at altitudes ranging from 160 to 260 metres above sea level. The vines were planted from 1987 to 1990.

**about the harvest:** The grapes were picked by hand at about 23Â° Balling from February 24 to March 7. The yield was 7 tons per hectare.

**in the cellar :** In the cellar the juice received 4 hours skin contact. 75% of the wine fermented in wood and 25 percent fermented in the tank at 14Â°C. 40% new wood, 40% second-fill, and 20% third-fill casks were used. The wine was wood matured for 4 months.