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Fleur du Cap Chardonnay 2010

The wine has a beautiful straw colour. On the nose it shows a touch of citrus complemented by some lovely stewed fruit aromas and a blob of oak vanilla in the background. On the palate it is a medium bodied wine with a good array of fruit, a pinch of wood and a captivating long finish.

Rich fish dishes especially shellfish. geelbek, cob, galjoen, mussels and oysters work wonders. Try it with cheese (Parmigiano-Reggiano, Mild Cheddar and Gruyere), curries with cream sauces and rich chicken dishes. Serve cool, but not cold.



variety : Chardonnay | 100% Chardonnay
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Coastal
analysis : **alc :** 14.3 % vol **rs :** 2.4 g/l **pH :** 3.33 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Screwcap

ageing : The wine is very drinkable now, but will mature well over the next 2 to 4 years.

in the vineyard : Shaped by the generosity of nature and the rich biodiversity of the Cape Floral Kingdom, the Fleur du Cap Bergkelder range reflects the abundant yet subtle flavours of this truly unique terroir. All the vineyards from which these wines are made are situated within the Cape Floral Kingdom, the smallest, yet richest of only six such plant kingdoms in the world. The Bergkelder Selection is known for exceptional quality and wines that express their true varietal character.

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. Soils are predominantly medium textured and well drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The grapes were selected from vineyards in the Stellenbosch, Somerset West, Franschoek, Darling, Elgin and Robertson areas. The vines were trellised according to the 5-wire hedge system and produced a yield of 4-8 tons/ha. Pest and disease control was implemented according to South African subjective IPM standards.

about the harvest:
The grapes were harvested at from mid February to early March.

in the cellar : In the cellar the juice was clarified and inoculated with pure yeast. For 30% of the wine, fermentation started in tank and was completed in in a French (80%) and American (20%) oak barrels. The remaining 70% fermented in tanks in French (50%) and American (50%) oak staves. Both these portions were kept in contact with the wood for 4 months with regular lees stirring to enhance mouth feel and ensure a rich full wine.