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Fleur du Cap Chenin Blanc 2011

The wine is clear and brilliant with hints of green. The nose is very fruit driven with aromas of green apples, guava and ripe melon, rounded off with hints off oak vanilla. On the palate this medium bodied wine shows nice tropical fruit complemented with just a touch of butterscotch from the wood. It has a very elegant finish and is definitely an extremely food friendly wine.

This wine works wonders with seafood such as shellfish, grayfish, oysters and mussels. It is a good choice with Thai and light chicken dishes as well as a light bobotie. Serve chilled, but not ice cold.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Coastal
analysis : **alc :** 13.52 % vol **rs :** 3.22 g/l **pH :** 3.22 **ta :** 6.14 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

International Wine Challenge 2012 - Bronze Medal

in the vineyard : Terroir
Climate, soil, altitude and slope orientation are selected 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)
Grapes were sourced from selected low yielding vineyard blocks from 6 areas over the Western Cape. The soils are predominantly medium textured and welldrained with good moisture retention.

about the harvest: The grapes were handpicked at 23° - 24° Balling.

in the cellar : After crushing, the juice was clarified and inoculated with a pure yeast culture. 10% was aged in French Oak staves and 90% of the wine is unwooded. The result is a wine with great complexity.