wine.co.za
easiest way to buy wine

# Fleur du Cap Natural Light 2000

On the nose the wine has vibrant and captivating grape aromas underlined by appealing floral flavours with a hint of Muscat. It is easy drinking and off-dry with enjoyable, exotic muscat grape flavours.




**variety :** |
**winery :** Fleur du Cap
**winemaker :** Karl Lambour
**wine of origin :** Coastal
**analysis :** **alc :** 10.26 % vol **rs :** 9.8 g/l **ta :** 6.5 g/l
**type :** White
**pack :** Bottle

**in the vineyard :** Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. Climate is mild with south-and east-facing slopes offering natural protection against late-afternoon sun. Cooling breezed from both Atlantic and Indian Oceans ensure rich, slow-growing crops. Soils are predominately medium textured and well -drained with good water holding capacity.
The wine is a blend of Chenin blanc and White Muscadel.

The Chenin blanc grapes came from vineyards in the Stellenbosch and Durbanville areas, planted at altitudes ranging from 110 to 250 metres above sea level and facing south to southwest. The vines are trellised and were planted from 1985 to 1990 in yellow brown soils with a high clay content.

The White Muscadel grapes came from Franschhoek. The vineyard is situated at 260 metres above sea level and has a flat exposure. The vines were planted in 1991.

**about the harvest:** The grapes were picked by hand. The Chenin blanc was picked at 19Â° Balling from the end until the middle of February. The White Muscadel was picked at 21,5Â° Balling at the end of March.

**in the cellar :** In the cellar the juice fermented on the skins for 2 hours. Fermentation was completed at 14Â° C after 12 days. The blend was made up of 80% Chenin blanc and 20% White Muscadel.