

## Fleur du Cap Unfiltered Chardonnay 2010

The wine shows a light straw colour with green tints. Subtle citrus and a dash of mango are followed by toasted almonds and hints of oak spices on the nose. This is a full-bodied wine with an abundance of fruit on the palate 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 : 14.83 % vol    rs : 2.49 g/l    pH : 3.34    ta : 6.86 g/l

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

**pack :** Bottle    **closure :** Cork

**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 breezes from the Atlantic Ocean ensure rich, slow-growing crops. Soils are predominantly medium textured and well -drained with good water holding capacity.

**about the harvest:** The grapes were handpicked from three vineyards in the Robertson, Stellenbosch and Elgin areas. Pest and disease control was implemented according to South African subjective IPW guidelines.

**in the cellar :** The grapes were handpicked at optimum ripeness. In the cellar the grapes were pressed, the juice was clarified and fermentation initiated in stainless steel tanks. With a quarter of fermentation done, 35% was transferred to new barrels, 45% 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.

