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Fleur du Cap Chenin Blanc 2010

The wine is clear and brilliant with hints of green. The nose is very fruit driven with aromas of citrus and appealing green apple rounded off with hints off oak vanilla. On the palate it is a medium bodied wine with a good balance between the fruit, acid and residual sugar with just a touch of wood. Very elegant finish and 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 :** 13.22 % vol **rs :** 4.84 g/l **pH :** 3.27 **ta :** 7.03 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

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 in Stellenbosch, Darling and Elgin predominately in medium textured and well drained soils 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. 15% of the wine was aged in a combination of 2nd and 3rd fill oak barrels. 25% was aged on French Oak staves and 60% of the wine is unwooded The result is a wine with great complexity.