

## Fleur du Cap Chardonnay Unfiltered 2000

The wine has a deep, green-gold colour. On the nose it is packed with blossom, orange peel and peach notes with the slightest hint of vanilla. The palate is rich and full with peach, tropical fruit and a firm acidity.

**variety :** Chardonnay | Chardonnay

**winery :** Fleur du Cap

**winemaker :** Karl Lambour

**wine of origin :** Coastal

**analysis :** alc : 14,54 % vol   rs : 4.1 g/l   pH : 3.51   ta : 7.5 g/l

**type :** White

**pack :** Bottle

The International Wine & Spirit Competition 2002 - Commended  
Veritas 2001 - Silver

**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 both Atlantic and Indian Oceans ensure rich, slow-growing crops. Soils are predominately medium textured and well drained with good water holding capacity.

The grapes came from a 10 year old vineyard situated at about 300 metres above sea level. The vineyard face south west and was pruned to two bud spurs with an average of 7 spurs per running metre.

**about the harvest:** The grapes were picked at 24,5°Balling.

**in the cellar :** In the cellar the grapes were gently pressed and the juice was allowed to settle overnight. It was racked directly into new French oak barrels and was inoculated with a yeast culture. It fermented at 24°C. The lees were stirred every two weeks during the nine months the wine spend in the barrel. The wine did not undergo malolactic fermentation.

