wine.co.za
easiest way to buy wine

Fleur du Cap Chardonnay 2000

On the nose the wine displays complex nougat and butterscotch integrated with ripe melon and peach aromas. On the palate it is fruity and spicy with roundness and mellowness. The wine has all the complexities and elegance of a fine wooded Chardonnay and is excellent value for money. It has a generous aftertaste which is an indication of superb maturation potential.



variety : Chardonnay | Chardonnay
winery : Fleur du Cap
winemaker : Karl Lambour
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 2.7 g/l **pH :** 3.45 **ta :** 6.5 g/l
type : White
pack : Bottle

Veritas 2001 - Bronze

ageing : 3 to 5 years.

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 grapes came mainly from vineyards in Stellenbosch and one vineyard in Malmesbury.

about the harvest: The grapes were picked by hand at optimal ripeness.

in the cellar : After the grapes were crushed and the juice settled down it was transferred to casks of French and American oak â€“ 50% new and 50% second-fill casks were used. The wine was aged in wood for 9 months and the lees were stirred every two weeks to enhance the flavour.