

Fleur du Cap Unfiltered Chardonnay 2012

The wine shows a light straw colour with green edges. On the nose it shows citrus aromas with a hint of vanilla enhanced by layers of ripe tropical fruit. This full-bodied wine is complex and packed with layers of stone fruit and a hint of tropical notes. The wood is perfectly in balance.

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 : Pieter Badenhorst

wine of origin : Coastal

analysis : alc : 14.38 % vol rs : 3.47 g/l pH : 3.42 ta : 6.16 g/l

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

pack : Bottle **closure :** Cork

2013 International Wine and Spirits Competition - Gold

ageing : This wine will mature well for another 2 - 3 years.

in the vineyard : Made with minimal interference from superior grapes meticulously selected from prized vineyard blocks, Fleur du Cap Unfiltered wines are shaped in perfect harmony with nature. Handpicked in the vineyard and handcrafted in the cellar, these new generation wines capture the highly sought-after qualities of varietal character and terroir. Sedimentation, racking and fining as opposed to filtration maximise the preservation of colour and flavour elements resulting in wines that abound with fruit and flavour.

Terroir

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.

The vineyards (Viticulturist: Bennie Liebenberg)

Pest and disease control was implemented according to South African subjective IPW guidelines.

about the harvest: The grapes were handpicked from three vineyards in the Robertson, Somerset West and Stellenbosch areas. The grapes were harvested between 23° - 24.5° Balling.

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.

