wine.co.za
easiest way to buy wine

Fleur du Cap Natural Light 2013

This refreshing, light-bodied wine has a brilliant colour with a light green tinge. While the Chenin blanc lends ample floral and tropical notes, the Sauvignon blanc adds a touch of green pepper to the aromas. This is a delicious light weight wine with a beautiful freshness that lingers on the pallet for surprisingly long.

The wine is ideal for picnics and a variety of light foods including salads and light pastas.

variety : Chenin Blanc | 90% Chenin Blanc, 10% Sauvignon Blanc
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Stellenbosch
analysis : **alc :** 9.8 % vol **rs :** 9.1 g/l **pH :** 3.4 **ta :** 6.6 g/l
type : White **style :** Off Dry **body :** Light
pack : Bottle **closure :** Cork



in the vineyard : Shaped by the generosity of nature and the rich biodiversity of the Cape Floral Kingdom, the Fleur du Cap Bergkelder Selection reflects the abundant yet subtle flavours of this truly unique terroir. All the vineyards from which these wines are made are situated within the Cape Floral Kingdom, the smallest, yet richest of only six such plant kingdoms in the world. The Bergkelder Selection is known for exceptional quality and wines that express their true varietal character.

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)
The grapes were sourced from selected vineyards in the Stellenbosch region planted in 1990 and 1987 and trellised to a three wire hedge system. Supplementary irrigation is given and the grapes are picked early in the season to retain their natural acidity. A yield of 12 - 14 tons/ha was produced.

about the harvest: The grapes were picked at the beginning of February with very low sugar levels for this specific style of low alcohol wine.

in the cellar : In the cellar the wine vinified separately and was blended after fermentation was completed.