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Fleur du Cap Chenin Blanc 2013

The wine is brilliantly clear with specs of green. The nose is fresh and fruit driven with aromas of green apple, guava and ripe melon, rounded off with a touch of oak spice. On the palate this medium bodied wine shows beautiful tropical fruit complemented with a dash of butterscotch from the time spent on wood. It has a very elegant finish and is 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 :
analysis : **alc :** 13.45 % vol **rs :** 2.0 g/l **pH :** 3.4 **ta :** 6.7 g/l
type : White **style :** Dry **body :** Medium **wooded**
pack : Bottle **size :** 0 **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)
Grapes were sourced from four different vineyards in the Western Cape. Three vineyards are from Darling varying between dryland bush vines (planted during 1993), a trellised dryland vineyard and an irrigated trellised vineyard (planted during 2003). The soils are decomposed granite with very good water holding capacity. Production varied between 6-8 tons per hectare. The fourth vineyard from Elgin is trellised and was planted in 2005 at 300 m above sea level on decomposed rocky shale soils.

about the harvest: The grapes were handpicked during February at 22° - 23° Balling.

in the cellar : After crushing, the juice was clarified and inoculated with a pure yeast culture. 25% was aged on French Oak whilst 75% of the wine is unwooded. The wine was aged in tank on fine lees to lend greater palate weight. Prior to bottling the wine was fined and filtered.