

Fleur du Cap Unfiltered Chardonnay 2013

The wine shows a light straw colour with green edges. On the nose it shows beautiful aromas of citrus, a touch of green apple, some minerality and a hint of vanilla. This full-bodied wine is complex and packed with layers of stone fruit, toasted almonds and has a long lingering aftertaste. 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 : Stellenbosch

analysis : alc : 14.3 % vol rs : 2.1 g/l pH : 3.56 ta : 6.24 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

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

Handcrafted to unlock the natural style inherent in the best grapes from select parcels of vines grown in the Cape Floral Kingdom, these elegant wines capture the highly sought-after qualities of varietal character and terroir. These wines are not pressured by filtration - letting gravity do the work - resulting in a rich, complex taste that abounds with fruit and flavour.

in the vineyard : 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 harvested from one vineyard in the Robertson area and two in the Stellenbosch area. Pest and disease control was implemented according to South African subjective IPW guidelines.

about the harvest: The grapes were harvested between 23 and 25.5°Balling.

in the cellar : In the cellar fermentation was initiated in stainless steel tanks after the grapes were pressed and the juice was clarified. With a quarter of the fermentation done, the wine was transferred to 30% new, 30% 2nd fill and 40% 3rd fill barrels. The wine spent 7 months in barrel to ensure the perfect marriage between the fruit and wood flavours. Only the best batches were selected for the final blend.

