

Fleur du Cap Bergkelder Selection Chardonnay 2013

This medium bodied Chardonnay has a light straw yellow colour with tints of green and gold. On the nose it shows lovely citrus notes with a touch of tropical fruit, finishing off with a hint of oak spices. Whilst this wine is fruit driven, the wood adds to its fullness without dominating. A beautiful balance between sweetness and acidity is complemented by a long lingering finish.

Rich fish dishes especially shellfish such as mussels and oysters as well as line fish work wonders with this wine. It also loves creamy curries, rich chicken dishes or cheeses such as Parmigiano-Reggiano, mild Cheddar and Gruyere. Serve cool, but not cold.

variety : Chardonnay | 100% Chardonnay

winery : Fleur du Cap

winemaker : Pieter Badenhorst

wine of origin : Stellenbosch

analysis : alc : 13.34 % vol rs : 4.3 g/l pH : 3.4 ta : 6.6 g/l

type : White **body :** Medium **wooded**

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

ageing : Enjoy it now or allow to mature for two to four years.

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 these truly unique vineyards, all of which 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, bringing the concept of Natural Selection to life.

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.

Vineyards Viticulturist: Bennie Liebenberg

The grapes were sourced from Stellenbosch, Somerset West, Elgin and Robertson vineyards. The oldest vineyard is in Stellenbosch, planted in 1990. The rest of vineyards were planted between 2000 and 2006. All the vineyards were trellised on 5-wire hedge systems, yielding between 8 and 12 tons/ha. Soils varied between Karoo limestone, to deep decomposed granite in Stellenbosch, and shale soils in Elgin and Somerset West. Pest and disease control was implemented according to South African IPW standards.

about the harvest: The grapes were harvested from mid-February to early March.

in the cellar : Cellarmaster: Andrea Freeborough | Winemaker: Pieter Badenhorst

The grapes were harvested from mid-February to early March. In the cellar the juice was clarified and inoculated with pure yeast. For 20% of the wine, fermentation started in tank and was completed in French (80%) and American (20%) oak barrels. The remaining 80% fermented in tanks on French (50%) and American (50%) oak staves. Both these portions were kept in contact with the wood for four months with regular lees stirring to enhance mouth feel and ensure a rich full wine.

