

Fleur du Cap Bergkelder Selection Chardonnay 2015

This medium bodied Chardonnay has a light straw yellow hue with green tints. Fresh citrus notes are prominent on the nose followed by tropical fruit and just a hint of oak spice. This is a fruit driven wine with a lovely balance between acidity and fruit. The wood adds to the fullness but without dominating the wine. A beautiful balance between sweetness and acidity is complemented by a long lingering finish.

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

variety : Chardonnay | 100% Chardonnay

winery : Fleur du Cap

winemaker : Kirsten Basson

wine of origin : Stellenbosch

analysis : alc : 14.3 % vol rs : 3.96 g/l pH : 3.37 ta : 6.01 g/l

type : White **style :** Dry **body :** Medium **wooded**

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

2016 Chardonnay du Monde Awards - Silver

ageing : Enjoy now or let it mature for 2 to 4 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: Annelie Viljoen

The grapes were sourced from Stellenbosch, Somerset West, Elgin and Robertson. The oldest vineyard located in Stellenbosch was planted in 1990. The rest of the vineyards were planted between 2000 and 2006. All the vines were trellised on the 5-wire hedge systems, yielding between 9 and 14 tons/ha. Soils varied from Karoo limestone and deep decomposed granite in Stellenbosch, to 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 early-February to early March.

in the cellar : Cellarmaster: Wim Truter

Winemaker: Kirsten Basson

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 (90%) and American (10%) oak barrels. The remaining 80% fermented in tanks on French (55%) and American (45%) oak staves. Both these portions were kept in contact with the wood for four months with regular lees stirring to enhance mouthfeel and ensure a rich full wine.

