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Fleur du Cap Bergkelder Selection Chenin Blanc 2015

The wine is clear with specs of green. The nose is fruit driven with aromas of apple, guava and a hint of litchi and a touch of oak spice. On the palate this medium bodied wine shows lovely tropical fruit complemented by a dash of butterscotch from the time spent on wood. It has a long lasting finish and is definitely an extremely food friendly wine.

This wine works wonders with seafood such as shellfish, crayfish, oysters and mussels. It is a good choice with Thai and light chicken dishes as well as a mild bobotie. Serve chilled, but not ice cold.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Fleur du Cap
winemaker : Kristin Basson
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.7 g/l **pH :** 3.29 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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 three different vineyards in the Western Cape. Two vineyards are from Darling varying between dryland bush vines (planted 1993) and trellised dryland vineyards (planted 2003). The soils are decomposed granite with very good water holding capacity. Production varied between 6-8 tons per hectare and the grapes were hand harvested during February. The third vineyard from Elgin is trellised and was planted in 2005 at 300m above sea level on decomposed rocky shale soils.

about the harvest:
The grapes were handpicked at 21.5 – 23.5° Balling.

in the cellar : Cellarmaster: Wim Truter
Winemaker: Kristin Basson

After crushing, the juice was clarified and inoculated with a pure yeast culture. 20% was aged on French oak whilst 80% of the wine is unwooded. The two components were blended together and then stabilized for bottling.