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Fleur du Cap Natural Light Chenin Blanc 2015

This refreshing, light-bodied wine has a brilliant colour with a light green tinge. Aromas of pear, pineapple, guava and litchi show on the nose. The bouquet is beautifully complemented by the almost perlé-like freshness on the palate, the hint of sweetness and medley of fruit.

This wine is ideal for picnics and a variety of summer foods including salads and light pastas.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Fleur du Cap
winemaker : Kristin Basson
wine of origin : Western Cape
analysis : **alc :** 9.8 % vol **rs :** 9.5 g/l **pH :** 3.2 **ta :** 7.1 g/l
type : White **style :** Off Dry **body :** Light
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.

The Vineyards
Viticulturist: Annelie Viljoen
The grapes were sourced from selected vineyard parcels in the Stellenbosch and Malmesbury regions. The vineyards are a combination of older bush vines and trellised vineyards. Production varied between 10 and 15 tons/ha. Pest and disease control was implemented according to South African subjective IPW standards to ensure the health of the vineyards and grapes.

about the harvest: The grapes were picked at the beginning of January to ensure low sugar levels necessary to achieve this particular style of low alcohol wine.

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

Only top quality free run juice was used with minimum exposure to oxygen. A pure yeast was added and fermented at low temperatures to retain the natural fresh fruit aromas. The wine was blended, stabilized and clarified just prior to bottling.