wine.co.za
easiest way to buy wine

Fleur du Cap Unfiltered Chardonnay 2014

The wine has a deep green-gold colour with golden straw hues. On the nose it is packed with peach blossom and dried fruit notes. This full-bodied wine is complex with beautifully integrated fruit and vanilla oak flavours in perfect 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 :** 14.35 % vol **rs :** 2.26 g/l **pH :** 3.54 **ta :** 6.0 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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 : Cellarmaster: Andrea Freeborough,
Winemaker: Pieter Badenhorst

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 25% new, 35% 2nd fill and 40% 3rd fill barrels. The wine spent 9 months in barrel to ensure the perfect marriage between the fruit and wood flavours. Only the best batches were selected for the final blend.