

Fleur du Cap Essence du Cap Chenin Blanc 2017

The wine is brilliantly clear with specs of green. The nose is fresh with aromas of tropical fruit opening up into lime notes with a touch of oak spice. The initial tropical aromas follow through on the palate with hints of citrus complimented with a dash of butterscotch from the time spent on wood. It has a lingering, crisp finish.

An extremely food friendly wine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fleur du Cap

winemaker : Kristin Basson

wine of origin : Simonsberg-Paarl

analysis : alc : 13.0 % vol rs : 2.20 g/l pH : 3.26 ta : 6.30 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

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

The Fleur du Cap approach is unconstrained. Using only meticulously selected grapes from the finest vineyards across the Cape Winelands, we produce a range of wines that offer diversity of choice and diversity of taste. Essence du Cap is known for exceptional quality and wines that express their true varietal character.

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

The grapes were sourced from 3 different vineyards in Darling, Agter-Paarl and Simondium. The Darling vineyard is 9 years old, trellised and farmed under dryland conditions. The soils are decomposed granites and the vineyard overlooks the Atlantic Ocean.

The vineyard in Agter Paarl is a 29-year-old dryland bushvine vineyard on Malmesbury shale soils with excellent water holding capacity, yielding 8 tons per hectare. The vineyard in Simondium is on the middle slopes of the Simonsberg and was planted in 2008. It is trellised and is farmed dryland. The soils are also granites and production is 8 tons per hectare

about the harvest: The grapes were handpicked at 22° - 24° Balling.

Yield: 8 tons per hectare

in the cellar : After crushing, the juice was clarified and inoculated with a pure yeast culture, fermenting at a temperature ranging from 15°C to 17°C. 20% of the wine was fermented and aged on French Oak whilst 80% of the wine is unwooded. The wine was kept on its lees to lend greater palate weight and to add complexity. Prior to bottling the wine was fined and filtered.

