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Fleur du Cap Fleur de Vie Natural Light Chenin Blanc 2017

This refreshing, light-bodied wine has a brilliant colour with a luminous light green tinge. Fresh aromas of pear, arum lilies, limes, peaches 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 can be enjoyed on its own, as an aperitif or with picnics containing a spread of fresh bread, cheese and speciality meats. It is the perfect complement to any celebration, and pairs beautifully with lighter delicate dishes such as salads and rocket-basil pesto pastas with pine nuts.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Fleur du Cap
winemaker : Kristin Basson
wine of origin : Stellenbosch
analysis : **alc :** 9.61 % vol **rs :** 9.77 g/l **pH :** 3.15 **ta :** 6.27 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

The Fleur de Vie 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. Fleur de Vie 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 and to ensure an expression of fresh fruit at lower sugars. The climate is mild with south and east-facing slopes ensuring abundant sunlight in the leaf canopy and healthy fruit. The soil is predominantly medium textured and well-drained with good water holding capacity.

The Vineyards
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.

in the cellar : The grapes were picked at the beginning of January to ensure low sugar levels, low alcohol and freshness necessary to achieve this particular style of low alcohol wine. Only top quality free run juice was used with minimum exposure to oxygen. A specially selected 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.