

Fleur du Cap Fleur de Vie Rose 2017

The refreshing, light-bodied wine has a brilliant colour with a light salmon hue. The Chenin Blanc lends notes of pear and pineapple, with just a hint of red fruit on the nose from the small Pinotage component. This is a delicious light weight wine with beautiful freshness that lingers on the palate for a surprisingly long time.

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

variety : Chenin Blanc | 95% Chenin Blanc, 5% Pinotage

winery : Fleur du Cap

winemaker : Kristin Basson

wine of origin : Swartland

analysis : alc : 9.50 % vol rs : 9.23 g/l pH : 3.16 ta : 6.40 g/l

type : Rose **style :** Off Dry **body :** Light **taste :** Fruity

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

The Fleur de Vie range is reminiscent of the rich and fruitful vineyards within the Cape Winelands. The elegant and uniquely shaped bottle was meticulously designed to be easy on the eye with a stylish screw cap for more ease of use.

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

Both the Chenin Blanc and Pinotage grapes were sourced from selected vineyard in the Stellenbosch and Swartland region. The vineyards are a combination of older bush vines and trellised vineyards. Production varied between 12 and 15 tons/ha. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were harvested mid-January to early February. Grapes were picked at low sugar levels to ensure this particular low alcohol style wine.

in the cellar : This Rosé is Chenin Blanc driven and has just a dash (5%) of Pinotage. In the cellar, juice were clarified, inoculated with pure yeast culture and fermented at 16 degree Celsius. Thereafter wine was blended, filtered and bottled.

