

Fleur du Cap Essence du Cap Chardonnay 2017

This medium bodied Chardonnay is brilliantly clear with light straw yellow hue and green tints. Fresh citrus notes are prominent on the nose and it opens up into tropical fruit aromas and just a hint of oak spice. This is a fruit driven wine with a lovely balance between acidity and fruit. The wood adds to the fullness but without dominating the wine. A beautiful balance between sweetness and acidity is complemented by a long lingering finish.

variety : Chardonnay | 100% Chardonnay
winery : Fleur du Cap at Die Bergkelder
winemaker : Kristin Basson
wine of origin : Western Cape
analysis : alc : 13.50 % vol rs : 4.10 g/l pH : 3.30 ta : 6.40 g/l
type : White style : Dry body : Full taste : Fruity wooded
pack : Bottle size : 750ml closure : Screwcap

ageing : Enjoy now or let it mature for 2 to 4 years.

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.

The Vineyards

In the cellar the juice was clarified and inoculated with pure yeast. For 20% of the wine, fermentation started in tank and was completed in French (90%) and American (10%) oak barrels. The remaining 80% fermented in tanks on French and American oak staves. Both these portions were kept in contact with the wood for four months with regular lees stirring to enhance mouthfeel and ensure a rich full, complex wine.

about the harvest: The grapes were harvested from early - February to early March.

in the cellar : In the cellar the juice was clarified and inoculated with pure yeast. For a small percentage of the wine, fermentation started in tank and was completed in 100 % French oak barrels. The remaining wine fermented in tanks on French and American oak staves. Both these portions were kept in contact with the wood for five months with regular lees stirring to enhance mouth feel and ensure a rich full, complex wine.



Fleur du Cap at Die Bergkelder

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