

Fleur du Cap Series Privée Chardonnay 2017

The wine has a pure and crystalline robe with a lime green-golden colour. On the nose it shows aromas of ripe melon and lime, apricot and toasted almonds with vanilla in the background. This is a full bodied wine with ripe fruit on the pallet and a beautiful lingering aftertaste.

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 : Fleur du Cap

wine of origin : Western Cape

analysis : alc : 14.77 % vol rs : 3.50 g/l pH : 3.38 ta : 5.92 g/l

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

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

2018 Veritas Awards - Bronze

ageing : This is a wine for big occasions and has the potential to age extremely well for another 2 to 3 years and even longer if stored under ideal conditions.

Fleur du Cap has the freedom to select regional vineyards where individual varieties best express their character and finesse. Our Series Privée is a meticulous selection of the finest wines from our cellar and capture the essence of our vision, "freedom of expression".

in the vineyard : The grapes were selected from two vineyards in the Stellenbosch area. The first one is on the slopes of the majestic Helderberg, facing West with a North- South row direction. The block (clone CY95 on Richter 110 rootstock) was planted in 1993 and get the most gentle cooling breeze from the Atlantic ocean in the afternoon. The second block comes from Stellenbosch Kloof. The block (clone CY95 on Richter 110 rootstock) was planted in 2006 and is situated on a warmer eastern slope. Irrigation is supplementary and given towards the end of the growing season with the harvest at the end of February. Pest and disease control on all our vineyards is implemented according to the South African subjective IPW standards and all our producers adhere the strict WIETA accreditation. This is done to ensure full sustainability throughout our entire supply chain and we pride ourselves being part of such an ethical industry!

about the harvest: The grapes were harvested between 23 and 25.5° Balling.

in the cellar : 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 40% 1st fill, 40% 2nd fill and 20% 3rd fill oak barrels. Bâtonnage took place every second week and 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. These wines are not Clarified by Filtration, but rather by Gravity doing the work for us.

