

Fleur du Cap Essence du Cap Chenin Blanc 2018

The wine is brilliantly clear. The nose is fresh with intense aromas of stone fruit, citrus, apples and a touch of oak spice. This medium bodied wine shows beautiful citrus fruit on the palate with well integrated oak. The time spend on the lees adds to the creaminess and roundness of the wine. It has a lingering crispy finish.

This wine works wonders with seafood such as shellfish, crayfish, oysters and mussels. It is a good choice with Thai and light chicken dishes as well as a mild bobotie. Serve chilled, but not ice cold.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fleur du Cap

winemaker : Kristin Basson

wine of origin : Simonsberg-Paarl

analysis : alc : 13.35 % vol rs : 2.23 g/l pH : 3.28 ta : 5.96 g/l

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

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

The Western Cape's diverse palette of wine growing regions allow Fleur du Cap the perfect canvas to make wines that express the essence of a varietal. A masterful selection of fruit combined with the creativity of our winemakers results in wines that express our vision, 'freedom of expression'.

in the vineyard : 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.

Grapes were sourced from various vineyards in the Western Cape.

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

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.

