

Fleur du Cap Natural Light 1999

On the nose the wine has captivating and vibrant grape aromas underlined by appealing Muscat nuances. On the palate it is an easy-drinking, off-dry wine with enjoyable Muscat flavours.

variety : |

winery : Fleur du Cap

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 9.16 % vol rs : 9.3 g/l ta : 6.5 g/l

type : White

pack : Bottle



in the vineyard : The wine is a blend of Chenin blanc and White Muscadel grapes. The Chenin blanc grapes came from vineyards in the Stellenbosch and Durbanville areas, planted at 110 to 250 metres above sea level from 1985 to 1990. The vineyards are trellised and face south to south-west. The vines were planted in yellow brown soil with a high clay content. The White Muscadel grapes came from a vineyard in Franschoek, planted at 260 metres above sea level in 1991. The vines are trellised and were irrigated.

about the harvest: The Chenin blanc grapes were picked by hand at 18,7°Balling during the middle of February. The White Muscadel grapes were picked by hand at 21,8°Balling at the end of March.

in the cellar : In the cellar the juice received 2 hours skin contact and fermented cold at 14°C for 12 days. The blend consists of 80% Chenin blanc and 20% White Muscadel.