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Fleur du Cap Natural Light 2002

On the nose the wine has vibrant and captivating grape aromas underlifted by appealing floral flavours with a hint of Muscat. Winemaker Kobus Gerber has this to say of the Fleur du Cap Natural Light 2002, â€œ It is easy drinking and off-dry with enjoyable, exotic muscat grape flavours.â€



variety : Chenin Blanc | Chenin Blanc and White Muscadel
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : **alc :** 9.63 % vol **rs :** 10.24 g/l **pH :** 3.35 **ta :** 5.95 g/l
type : White
pack : Bottle

in the vineyard : Climate, soil, altitude and slope orientation is 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 both the Atlantic and Indian Oceans ensure rich, slow growing crops. Soils are predominately medium textured and well-drained with good water holding capacity.

The Chenin blanc grapes come from vineyards in the Stellenbosch and Durbanville areas planted at altitudes ranging from 110 to 250 meters above sea level. The vines are trellised and were planted from 1985 to 1990 in yellow brown soil with high clay content.

The White Muscadel grapes came from Franschhoek. The vineyards were planted in 1991 at 260 meters above sea level.

about the harvest: The grapes were handpicked at optimal ripeness. The Chenin blanc was picked at 19Âº Balling from the middle until the end of February and the White Muscadel was picked at 21,5Âº Balling at the end of March.

in the cellar : In the cellar the juice fermented on the skins for 2 hours. Fermentation was completed at 14ÂºC over a period of 12 days. The blend was made up of 80% Chenin blanc and 20% White Muscadel.