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Fleur du Cap Chardonnay 2002



Veritas 2003 - Silver
Best Value White Wine at the Canadian International Wine Challenge 2003
On the nose the wine displays citrus and vanilla notes integrated with ripe peaches and dried fruit flavours. On the palate it shows intense lime and butterscotch flavours. The wine has all the complexities and elegance of a fine wooded Chardonnay and is excellent value for money.

An ideal accompaniment to sushi, oysters and full-flavoured fish such as tuna and salmon. Excellent with pasta or white meat dishes in rich, creamy sauces.

variety : Chardonnay | 100% Chardonnay
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : alc : 13.86 % vol rs : 2.49 g/l pH : 3.37 ta : 6.24 g/l
type : White style : Dry taste : Fruity wooded
pack : Bottle

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ageing : It will mature well over the next 3 to 5 years.

in the vineyard : **Terroir**
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 the Atlantic Ocean ensure rich, slow growing crops. Soils are predominately medium textured and well-drained with good water holding capacity.

The vineyards
(Viticulturist: Bennie Liebenberg)
The grapes were selected from vineyards in the Stellenbosch, Somerset West, Franschhoek and Malmesbury areas. These 4 to 12 year old vineyards were trellised according to the 5-wire hedge system and produced a yield of 4-8 tons/ha. Pest and disease control was implemented according to South African subjective IPM standards.

about the harvest: The grapes were handpicked at optimum ripeness. The continued success of the Fleur du Cap range of wines is the result of a team approach at The Bergkelder that starts with meticulous vineyard selection and is driven by an overriding passion for winemaking and constant experimentation to create a new generation of superior quality wines. The wines are shaped in perfect harmony with the forces of nature â€“ Earth, Sun, Wind and Water to capture the highly sought-after qualities of varietal character and terroir.

in the cellar : After the grapes were crushed and the juice settled down it was racked into the barrels and inoculated with a pure yeast culture. It fermented for 10 days in 80% French, 10% American oak and 10% staves. The wine was aged in wood for 6 months and the lees were stirred every two weeks to enhance the flavour.