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Fleur du Cap Chenin Blanc 2002

Veritas 2004 - Double Gold
International Wine & Spirit Competition 2004 - Commended
Veritas 2003 - Bronze
Michelangelo International Wine Awards 2003 - Gold
The wood integration is sublime and shows creamy butterscotch flavours intertwined with melon, apricot, peaches and honey, says winemaker Kobus Gerber. The wine has all the complexities and elegance of a fine Chenin blanc.

An ideal accompaniment to poached oysters, grilled line, lobster or duck. Perfect with any veal dish or Eastern cuisine.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : alc : 14.8 % vol rs : 3.9 g/l pH : 3.47 ta : 6.34 g/l
type : White style : Dry taste : Fragrant
pack : Bottle

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Fairbairn Capital Trophy Wine Show 2003 - Bronze

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 sourced from 2 vineyards in the Helderberg, and one in both Devon Valley and the Bottelary Hills regions. The 12 to 20 year old vineyards produced a yield of 4-6 tons/ha and grapes were cultivated under dryland conditions. Pest and disease control was implemented according to South African subjective IPM standards.

about the harvest: The grapes were hand-harvested at 25Â° Balling.

in the cellar : After the grapes were crushed and the juice settled down it was racked into a combination of new American Oak, French Oak, second and third-fill French Oak barrels. The wine was left to age for 4 months with regular stirring of the lees to enhance the flavour.