

Fleur du Cap Chardonnay Unfiltered 2002

Chardonnay du Monde 2005 - Gold
Chardonnay Du Monde 2004 - Gold
International Wine & Spirit Competition 2004 - Bronze
Veritas 2003 - Gold

The wine shows a rich golden colour. On the nose it is packed with layers of rich tropical fruit such as pineapple and mango with an abundance of peaches, apricot and dried fruit. The wine is full-bodied with vanilla oak spice flavours, says winemaker Kobus Gerber.

Suits char grilled poultry and pork, lighter style red meat dishes, Thai cuisine and robust vegetarian meals.

variety : Chardonnay | 100% Chardonnay

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.96 % vol rs : 3.17 g/l pH : 3.50 ta : 6.20 g/l

type : White wooded

pack : Bottle

Chardonnay du Monde 2005 - Gold
International Wine & Spirit Competition 2004 - Bronze
Fairbairn Capital Trophy Wine Show 2004 - Bronze
Chardonnay Du Monde 2004 - Gold
Veritas 2003 - Gold

in the vineyard : Made from superior grapes meticulously selected from prized vineyard blocks in the Cape Coastal region, the Fleur du Cap Range of Unfiltered wines are shaped in perfect harmony with the forces of nature – Earth, Sun, Wind and Water. Handpicked in the vineyard and handcrafted in the cellar, these new generation wines capture the highly sought-after qualities of varietal character and terroir. Sedimentation, racking and fining as opposed to filtration maximise the preservation of colour and flavour elements resulting in wines that abound with fruit and flavour.

Terroir

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. Soils are predominately medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes were sourced from two vineyards in the Stellenbosch area. Slopes are south and south westerly. Both vineyards are 12 years old and trellised on a 5-wire hedge system. A yield of between 3-5 tons/ha was produced. Pest and disease control was implemented according to South African subjective IPM standards.

about the harvest: The grapes were handpicked at 24,5° Balling from middle February to middle March.

in the cellar : In the cellar the grapes were gently pressed and the juice was allowed to settle overnight. It was racked directly into new French (80%) and American (20%) oak casks and was inoculated with a yeast culture. Fermentation took place at 23°C for 7-10 days. The lees were stirred every two weeks during the nine months the wine spent in the barrel.

