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Fleur du Cap Chardonnay 2003



Fairbairn Capital Trophy Wine Show 2004 - Bronze
The Chardonnay displays a beautiful toast aroma on the nose with hints of apple, melon and citrus fruit. It is dry with a well-balanced weight and fullness that demands attention. Lovely nut, butterscotch and vanilla oak weight support a zesty palate packed with apple and citrus flavours. The flavour gains intensity in the mouth with a fascinating long finish.

An ideal accompaniment to sushi, oysters and full-flavoured fish such as tuna and salmon. Excellent with pasta or a white meat dish served with a rich, creamy sauce.

variety : Chardonnay | 100% Chardonnay
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : alc : 13.66 % vol rs : 2.40 g/l pH : 3.33 ta : 6.34 g/l
type : White style : Dry body : Medium 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 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 predominantly 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 4-12 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 IPW standards.

about the harvest: The grapes were handpicked at optimum ripeness.

in the cellar : After crushing and pressing the grapes, the juice was settled down, racked and fermented in tanks down to 18o Balling before being transferred into barrels. The wine fermented for 10 days in 80% French oak, 10% American oak and 10% staves. Twenty percent (20%) of the barrels were inoculated for malolactic fermentation to soften the acid and enhance creaminess and fullness. The wine was left to age in wood on its lees for 6 months with battonage (lees stirring) and top-up every two weeks to enhance flavour and mouth feel.