

## Fleur du Cap Chenin Blanc 2003

Fairbairn Capital Trophy Wine Show 2004 - Silver

“This full-bodied wine shows lots of citrus and pineapple flavours. On the palate vanilla oak spices with a well weight middle palate are dominant with sublime wood and fruit integration,” says winemaker Kobus Gerber. The wine has all the complexities and elegance of a fine Chenin blanc.

An ideal accompaniment to an array of vegetables, 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 : 14.66 % vol rs : 2.64 g/l pH : 3.25 ta : 6.31 g/l

type : White style : Dry body : Full taste : Fragrant wooded

pack : Bottle

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### 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. The soil is predominantly medium textured and well-drained with good water holding capacity.

### The vineyards (Viticulturist: Bennie Liebenberg)

The grapes were sourced from selected vineyard blocks in Stellenbosch, (Bottelary, Helderberg and Simonsberg). The 15 to 20 year-old bushvine vineyards produced a yield of 8-10 tons/ha and grapes were cultivated under dryland conditions. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were hand picked at 24-25° 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. 15% was fermented in stainless steel tanks.

