FLEUR DU CAP

WINES INSPIRED BY NATURE

Fleur du Cap

2003 CHENIN BLANC

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 new generation of superior quality wines. The wines are shaped in perfect harmony with the forces of nature Earth, Sun, Wind and Water to capture the highly sought after qualities of varietal character and terroir. 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. The Winemaking The grapes were handpicked at 24-25º Balling. After the grapes were crushed and the juice settled down, it was racked into a combination of new American Oak, French Oak, and 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 flavor. Fifteen percent was fermented in stainless steel tanks. Winemaker s Comments This full-bodied wine shows lots of citrus and pineapple flavors. 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. Food pairings The Chenin Blanc is an ideal accompaniment to an array of vegetables, poached oysters, grilled line, lobster or duck. It is perfect with any veal dish or eastern cuisine.

Technical Information

Varietal(s):	100% Chenin Blanc
Wine Alcohol:	14.66%
Acidity:	6.31 g/l
pH Level:	3.25
Residual Sugar:	2.64 g/l
Suggested Retail Price:	$9

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