

MAISONS MARQUES & DOMAINES

FLEUR DU CAP



Fleur du Cap

Chardonnay

Stellenbosch, South Africa

Vintage: 2020

Overview

The Fleur du Cap approach is unconstrained. Using only meticulously selected grapes from the finest vineyards across the Cape Winelands, the winery produces a range of wines that offer diversity of choice and diversity of taste. Essence du Cap is known for exceptional quality and wines that express their true varietal character.

Winemaking

The grapes were harvested from early February to early March. In the cellar, the juice was clarified and inoculated with pure yeast. For 20% of the wine, fermentation started in tank and was completed in French (90%) and American (10%) oak barrels. The remaining 80% fermented in tanks on French (55%) and American (45%) oak staves. Both these portions were kept in contact with the wood for four months with regular lees stirring to enhance mouth feel and ensure a rich full wine.

Tasting Notes

This medium-bodied Chardonnay is brilliantly clear with light straw yellow hue and green tints. Fresh citrus notes are prominent on the nose and it opens up into tropical fruit aromas and just a hint of oak spice. This is a fruit driven wine with a lovely balance between acidity and fruit. The wood adds to the fullness but without dominating the wine. A beautiful balance between sweetness and acidity is complemented by a long lingering finish. Enjoy now or let it mature for 2 to 4 years.

Harvest Notes

The grapes were sourced from Stellenbosch, Somerset West, Elgin and Robertson. The oldest vineyard located in Stellenbosch was planted in 1990. The rest of the vineyards were planted between 2000 and 2006. All the vines were trellised on the 5-wire hedge systems, yielding between 9 and 14 tons/ha. Soils varied from Karoo limestone and deep decomposed granite in Stellenbosch, to shale soils in Elgin and Somerset West.

Food Pairing

This wine pairs beautifully with rich seafood, especially shellfish such as mussels and oysters as well as line fish. It also stands up well to creamy curries and rich chicken dishes.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay

Wine Alcohol: 14%

pH: 3.45