

MAISONS MARQUES & DOMAINES

FLEUR DU CAP



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Chenin Blanc

Stellenbosch, South Africa

Vintage: 2021

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 sourced from 3 different vineyards in Darling, Agter-Paarl and Simondium. The Darling vineyard is 9 years old, trellised and farmed under dryland conditions. The soils are decomposed granites and the vineyard overlooks the Atlantic Ocean. The vineyard in Agter Paarl is a 29-year-old dryland bushvine vineyard on Malmesbury shale soils with excellent water holding capacity, yielding 8 tons per hectare. The vineyard in Simondium is on the middle slopes of the Simonsberg and was planted in 2008. It is trellised and is farmed dryland. The soils are also granites and production is 8 tons per hectare.

The grapes were handpicked at 21.5 – 24° Balling. After crushing, the juice was clarified and inoculated with a pure yeast culture, fermenting at a temperature ranging from 15°C to 17°C. 20% of the wine was fermented and aged on French oak whilst 80% of the wine is unwooded. The wine was kept on its lees to lend greater palate weight and to add complexity. Prior to bottling the wine was fined and filtered.

Tasting Notes

The wine is brilliantly clear. The nose is fresh with intense aromas of citrus, apples and a stone fruit with a touch of oak spice, carried through to the palate. The time spent on the lees adds to the creaminess and roundness of the wine. It has a lingering crispy finish.

Food Pairing

This wine works wonders with seafood such as shellfish, crayfish, oysters and mussels. It is a good choice with Thai and light chicken dishes as well as a mild bobotie. Serve chilled, but not ice cold.

TECHNICAL INFORMATION

Varietals: 100% Chenin Blanc

Wine Alcohol: 13%

pH: 3.24