

FLEUR DU CAP

ESSENCE DU CAP CHENIN BLANC 2023

At Fleur du Cap, we are not constrained by farm, vineyard or climate when crafting wines – allowing our winemakers the freedom to choose the finest grapes from the best vineyards in the Cape and to produce highly awarded, richly layered wines of great complexity and finesse.

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

Grapes were sourced from multiple blocks spread across the grape-producing area of the Western Cape, each one contributing its own attributes and making this a more complex wine.

THE WINEMAKING

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. The wine was kept on its lees to lend greater palate weight and add to the wine's complexity. Prior to bottling the wine was fined (only using vegan-friendly products) and filtered.

WINEMAKER COMMENTS

The wine is brilliantly clear. The nose is fresh with complex aromas of citrus, apples, hints of apricots, and a subtle touch of oak spice. The palate is well-balanced and layered with creaminess, which adds to the roundness of the wine, due to the time spent on the lees. The wine ends with a lingering crisp 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. Served chilled, but not ice cold.

ANALYSIS	
Alcohol	12.35 vol %
Residual Sugar	1.82 g/l
Total Acidity	5.88 g/l
pH	3.33

