

# FLEUR DU CAP

## UNFILTERED CHARDONNAY 2021

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

The grapes were harvested from one a single block in Philadelphia, planted in 2004 on an east-facing slope with a north-west/south-east row direction. The clone is CY277 and Richter 99 rootstocks. Pest and disease control was implemented according to South African IPW standards. This vineyard block was selected for its exceptional potential, unique terroir and attention to detail the producer shows.

### THE WINEMAKING

The grapes were handpicked at optimum ripeness. In the cellar the grapes were pressed, the juice was clarified, and fermentation was initiated in stainless steel tanks. With a quarter of the fermentation done, 35% was transferred to new barrels, 35% to 2<sup>nd</sup> fill and 30% to 3<sup>rd</sup> fill oak barrels to complete the fermentation. The wine spent a total of 9 months in barrel with lees stirring every 3 to 4 weeks to broaden the palate. A strict barrel selection was done, followed by blending, stabilization, and cleaning the wine by means of settling before bottling.

### WINEMAKER COMMENTS

Lovely straw color with golden tints. On the nose, aromas of winter melon, apricots, hints of citrus, and well-balanced oak spice. The wine is full-bodied and generous with some buttery notes, an abundance of fruit, and a long, very pleasant lingering finish.

### FOOD PAIRING

Rich fish dishes especially shellfish, geelbek, cob, galleon, mussels and oysters work wonders. Also, delightful with Parmigiano-Reggiano, mild Cheddar and Gruyere cheese, curries with cream sauces, and rich chicken dishes. Serve cool, but not ice cold.

ANALYSIS	
Alcohol	14.43 vol %
Residual Sugar	2.03 g/l
Total Acidity	5.98 g/l
pH	3.49

