

FLEUR DU CAP

UNFILTERED CHARDONNAY 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 to warm with north-east facing slopes offering natural protection against the late afternoon sun. Cooling breezes from the False Bay, ensure rich, slow-growing crops. The soil is deep red Bottelary Hill predominantly medium textured and well-drained with good water holding capacity.

THE VINEYARDS

The grapes were harvested from a single block in Stellenbosch, planted in 2005 on a north-facing slope with an east-west row direction. The clone is CY5 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, the wine was transferred to a combination of French oak barrels to complete the fermentation. The wine spent a total of eight months in the barrel with lees stirring every three to four weeks to broaden the palate. A strict barrel selection was done, followed by blending, stabilisation, and cleaning the wine by means of settling before bottling.

WINEMAKER COMMENTS

Lovely bright with a golden hue. On the nose, aromas of winter melon, vanilla and well-balanced oak. The wine is full-bodied and generous with stone fruits and citrus rounded off with a buttery, well-integrated oak finish.

FOOD PAIRING

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

ANALYSIS	
Alcohol	14.05 vol %
Residual Sugar	2.02 g/l
Total Acidity	6.15 g/l
pH	3.46

