

FLEUR DU CAP

ESSENCE DU CAP CHARDONNAY 2022

The Western Cape's diverse palette of wine growing regions allow Fleur du Cap the perfect canvas to make wines that express the essence of a varietal. A masterful selection of fruit combined with the creativity of our winemakers result in wines that express our vision, 'freedom of expression'.

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 the 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 sourced from Stellenbosch, Somerset West 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 Somerset West. Pest and disease control were implemented according to South African IPW standards.

THE WINEMAKING

The grapes were hand harvested and picked at optimum ripeness. After crushing and destemming, the clarified juice was transferred to stainless steel tanks, as well as to barrel, for Fermentation. A selection of yeast strains and wood alternatives was utilised in the fermentation, as to give rise to wines that showcase complexity, while still keeping to the essence of the grape itself. The wine spends 6 to 9 months on the lees, which develops character, and richness, and builds the mouthfeel of the wine. Tank and barrel selection was done to decide the final blend, and stabilised prior to bottling.

WINEMAKER COMMENTS

This full-bodied Chardonnay is brilliantly clear with hues of gold and lime green. Layered notes of peach, citrus and oak on the nose lead to ripe nectarines, winter melon and a touch of oak on the palate.

FOOD PAIRING

Pairs well with mild, buttery, and creamy dishes, such as eggs benedict and steak béarnaise along with sharp cheeses and rich pumpkin and butternut vegetable meals.

ANALYSIS	
Alcohol	12.72 vol %
Residual Sugar	2.82 g/l
Total Acidity	5.94g/l
pH	3.47

