

FLEUR DU CAP

ESSENCE DU CAP CHENIN BLANC 2019

The Western Cape's diverse palate 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 results 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 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 various vineyards in the Western Cape.

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. 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.

WINEMAKER COMMENTS

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.

ANALYSIS	
Alcohol	14.57 vol %
Residual Sugar	2.13 g/l
Total Acidity	6.04 g/l
pH	3.36

