

# FLEUR DU CAP

## ESSENCE DU CAP CHARDONNAY 2020

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 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 harvested from early- February to early March. In the cellar the juice was clarified and inoculated with pure yeast. For 20% of the wine, fermentation started in tank and was completed in French (90%) and American (10%) oak barrels. Another 60% fermented in tanks on French (60%) and American (40%) oak staves. The remaining 20% was only tank fermented and aged to add fresh fruit flavours. All three these portions were kept in contact with the wood for six months with regular lees stirring to enhance mouth feel and ensure a rich full wine

### WINEMAKER COMMENTS

This medium-bodied Chardonnay is brilliantly clear with light straw yellow hue and green tints. Fresh citrus notes are prominent on the nose and it opens up into tropical fruit aromas and just a hint of oak spice. This is a fruit driven wine with a lovely balance between acidity and fruit. The wood adds to the fullness but without dominating the wine. A beautiful balance between sweetness and acidity is complemented by a long lingering finish. Enjoy now or allow to mature for two to four years.

### FOOD PAIRING

Rich seafood especially shellfish such as mussels and oysters as well as line fish work sublimely with this wine. It also stands up well to creamy curries and rich chicken dishes.

| ANALYSIS       |             |
|----------------|-------------|
| Alcohol        | 14.00 vol % |
| Residual Sugar | 2.63 g/l    |
| Total Acidity  | 6.2g/l      |
| pH             | 3.45        |

