

FLEUR DU CAP

NATURAL LIGHT FLEUR DE VIE CHENIN BLANC 2019

The Fleur de Vie range is reminiscent of the rich and fruitful vineyards within the Cape Winelands. The elegant and uniquely shaped bottle was meticulously designed to be easy on the eye with a stylish screw cap for more ease of use.

TERROIR

A combination of the climate, soil, altitude and slope orientation of the vineyards are considered to capture as much varietal character as possible and to ensure an expression of fresh fruit at lower sugars. The climate is mild and the south and east-facing slopes offer abundant sunlight in the leaf canopy to produce healthy fruit. The soil is predominantly medium textured and well-drained with good water retention.

THE VINEYARDS

The grapes were sourced from a selection of older bush vines and trellised vineyard parcels in the Malmesbury region, yielding between 10 and 15 tons/ha.

THE WINEMAKING

The grapes were picked at the beginning of January to ensure low sugar levels, low alcohol and freshness necessary to achieve this particular style of low alcohol wine. Only the best free run juice was used with minimum exposure to oxygen. A specially selected yeast was added and the juice was fermented at low temperatures to retain the natural fresh fruit aromas. The wine was blended, stabilised and clarified just prior to bottling.

WINEMAKER COMMENTS

This refreshing, light-bodied wine has a brilliant colour with a luminous light green tinge. Fresh aromas of pear, arum lilies, limes, peaches and litchi fill the nose. The bouquet is beautifully complemented by the almost perlé-like freshness on the palate, the hint of sweetness and medley of fruit.

FOOD PAIRING

This wine can be enjoyed on its own, as an aperitif or with picnics consisting of fresh bread, cheese and speciality meats. It is the perfect complement to any celebration, and pairs beautifully with lighter delicate dishes such as salads and rocket-basil pesto pastas with pine nuts.

ANALYSIS	
Alcohol	9.57 vol %
Residual Sugar	9.21 g/l
Total Acidity	7.20 g/l
pH	3.16

