

FLEUR DU CAP

Alive with Flair

SERIES PRIVÉE CHENIN BLANC 2017

Fleur du Cap has the freedom to select regional vineyards where individual varieties best express their character and finesse. Our Series Privée is a meticulous selection of the finest wines from our cellar and capture the essence of our vision, "freedom of expression".

THE VINEYARDS

The grapes are sourced from a single bush vine vineyards in the Agter Paarl region. The vineyard was planted in 1984 on decomposed Malmesbury shale soils, also farmed dry land and managed in the vineyard to produce around 6 tons per ha. Pest and disease control on all our vineyards is implemented according to the South African subjective IPW standards and all our producers adhere the strict WIETA accreditation. This is done to ensure full sustainability throughout our entire supply chain and we pride ourselves being part of such an ethical industry!

TASTING NOTES

Beautiful golden straw color with golden specs and green tinges on the edge. The first thing you pick up on the nose is stone fruit followed by dried apricots and peaches. As you delve deeper you start picking up hints of marmalade and a touch of wood spice. The palate is big, bold and viscous. It is well rounded and well balanced between the fruit, the acidity and the sweetness with a medley of flavors that lingers on the palate for what seems to be endless. This is a wine for big occasions and has the potential to age extremely well for another 2 to 3 years and even longer if stored under ideal conditions.

THE WINEMAKING

Half the grapes were whole bunch pressed, clarified and fermented in barrel. The other half was crushed and only the free run juice from the drainer was used. Fermentation was started in tank but half way through transferred to barrels. After fermentation the wine was also stored in barrel for approx. 8 months. After ageing, strict barrel selection took place to ensure only the very best was used. These wines are not Clarified by Filtration, but rather by Gravity doing the work for us.

FOOD PAIRING

Almost anything with a creamy sauce especially richer fish dishes such as salmon or lobster. Roast chicken or roast pork belly with apple sauce work well as do roasted root vegetables such as carrots and parsnips. Roasted sweet potatoes and butternut squash are another excellent match.

ANALYSIS

Alcohol	14.06 vol %
Residual sugar	2.41 g/l
Total acidity	5.80 g/l
pH	3.31

