

CHARDONNAY 2009

VINEYARD The northwest facing vineyard lies at 300m above sea level and receives late afternoon sea breezes from the cool Atlantic Ocean. Well-drained Hutton soils interspersed with Malmesbury shale characterized this vineyards.

YIELD 7.5 tons ha⁻¹ from 12 year old vines.

VINIFICATION Fully ripe grapes were harvested on 2nd March 2009. The juice was lightly pressed (520L ton⁻¹) to reduce the extraction. After racking the juice of the gross lees, fermentation was initiated in a 2600L stainless steel tank and three 225L French oak barrels. The wine remained on the lees for approximately 6 months to gain aroma and flavour complexity. It was then stabilized to prevent cloudiness & tartaric acid precipitation and bottled on the 10th October 2009.

ANALYSIS Alc. 12.6% pH 3.39 Res Sugar 1.53g/l⁻¹ TA 6.58g/l⁻¹

TASTING NOTES Pale straw colour with a slight green tint. Delicate fruity nose with subtle oak nuances. Lime and peach flavours. Fresh natural acidity adds balance and persistence. An excellent food wine.

CELLAR DOOR PRICE

R45.00 per bottle
R270.00 per case of 6

