



SOUTH AFRICA KLEINDAL

CHARDONNAY

The Vineyards

Our Chardonnay vines are planted higher up against the mountains on gravelly Karoo soils with some clay and lime fractions. The high lime content in the soil ensures a healthy well-drained growing medium for our vines. Chardonnay traditionally buds irregularly, therefore pruning only happens at the end of July to ensure even budding.

Winemaking

Grapes were harvested at a very ripe stage between 23,5° - 25°B from a selection of vineyards in the Robertson Valley. Twenty percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12°C for 19 days.

Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.

Winemaker's Comment

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish. Enjoy now with seafood, salmon, roast chicken, Thai-food and pork.

VINTAGE: 2009
REGION: ROBERTSON
WINEMAKER: FRANCOIS WEICH
YIELD (TON/HA): 12 TONS
ALCOHOL: 13.38%
PH: 3,0
TOTAL ACIDITY: 6,07
RESIDUAL SUGAR: 5,5
OAK MATURATION: 20% FOR 6 MONTHS
FERMENTATION TEMP: 13° - 15°C
CELLARING POTENTIAL: 2009 - 2010
SERVING TEMPERATURE: 8° - 10°C
ALLERGENS: CONTAINS SULPHITES

CERTIFICATION:

ISO 22000
British Retail Consortium

