



Chardonnay

2008

Origin: Stellenbosch

Wards:

Blend: 100% Chardonnay

Maturation: Aged in new French oak barrels on the lees for four months.

Viticulture:

Winemaking: Hand selected grapes were delicately whole bunch pressed and then

fermented in steel tanks and oak barrels. Malolactic fermentation was inhibited to ensure a firm acidity and retention of the fruit flavours.

Tasting Notes: Crisp, lemony freshness, balanced by lively acidity and firm structure on the

palate.

Analysis: 13,64 % vol 3.15 6.5 g/l 2,0 g/l (Dry)

Accolades:

· John Platter - 4 stars

