

Chardonnay 2007

Wine of Origin Coastal Region



Blend:

Chardonnay 100%

Production:

10,000 cases of 12

Grape source:

100% Perdeberg area in Paarl

Wine analysis:

Alc: 14.0% • RS 4.9 g/l • TA 7.2 g/l • pH 3.18

Winemaking techniques:

Grapes were hand harvested at full ripeness. After pressing and settling, the must was inoculated with South African yeast. Fermentation took place in stainless steel tanks over 24 days, with an average temperature of 13°. The wine was left on its lees for 4 months and given regular stirring. 20% lightly wooded with a combination of French and American oak for added complexity. Fined and filtered before bottling.

Vintage conditions:

2007 was a cool vintage. The previous winter was cold with good rainfall. Harvest time saw milder temperatures with fewer heat waves, cooler nights and more cooling southern winds than usual. Somewhat windy conditions during the season made for smaller bunches which resulted in concentrated wines. White wines had excellent conditions for the formation of fruit characters, with good natural acidity.

Wine description & food pairing

This refreshing style of chardonnay made with a touch of oak for added complexity and richness. Melon, tropical fruit and citrus aromas, a rounded palate with butterscotch notes and prominent fruit flavours. A versatile wine that will complement virtually any food. Serve chilled.



MAN  **VINTNERS**