

# M·A·N Family Wines

## Chardonnay 2016



### Padstal Chardonnay

Roadside Padstals or “farmstalls” offering a range of farm produce and crafts are popular throughout South Africa. From simple shacks to elaborate venues, you’ll drive out of your way to find your favourite.

### Wine description & food pairing

This elegant Chardonnay has a delicate balance of fruit flavours and a light touch of oak. Golden straw in appearance, the wine has pleasing orange marmalade, guava and butterscotch aromas. On the palate the wine has fruity citrus, lime and stonefruit flavours. Will pair nicely with rich and creamy dishes, curry, chicken a la king and seafood.

### Vineyards

Sourced from selected vineyards in the Agter-Paarl region. Our Chardonnay vineyards are approximately half bush-vine (untrellised) and half trellised vineyards. Soils are mainly Malmesbury Shale without irrigation, producing naturally low yields of ripe, flavourful grapes. The shale soils add a touch of elegant minerality and fresh, cleansing acidity.

### Winemaking techniques

Our Chardonnay is fermented in a combination of stainless steel tanks (+/-80%) and American and French oak (+/-20%). The grapes were hand harvested at between 22.5 and 23.5° balling, then pressed and settled. Barrel maturation with lees stirring for 3 months. To preserve freshness, the stainless steel portion was fermented in tank, with no malo-lactic fermentation. After 6 months the tank and barrel portions were blended together and the wine was fined and filtered before bottling.

### Vintage description

A dry winter season in 2015 made for an interesting 2016 harvest. El Niño arrived in the Cape in October 2015 and the following 6 months were virtually without any rain. In our already dry-farmed, arid region the conditions were even harsher. Luckily our bushvine-vineyards could utilise deep roots to dig for water. Yield was low, berries were small and ripening was quick. Overall the white grapes were in good condition, disease-free due to the dry and windy conditions and ripened sooner than previous vintages. Alcohols are slightly lower, but fruit and aroma remains intact.

### Technical details:

**Blend:** 100% Chardonnay • **Grape source:** From two dry-land vineyards in Agter-Paarl

**Closure:** Screwcap • **Barcode:** EAN 6009669350475 • **USA** 0-89419-15003-2

**Alc:** 13.5% • **RS:** 6.1 • **TA:** 6.1 • **pH:** 3.3