

Chardonnay 2008

Wine of Origin Coastal Region



Blend:

Chardonnay 100%

Production:

10,000 cases of 12

Grape source:

100% Agter- Paarl

Wine analysis:

Alc: 14.0% • RS 3.9 g/l • TA 5.9 g/l • pH 3.64

Winemaking techniques:

Grapes were hand harvested at full ripeness. After pressing and settling, the must was inoculated with South African yeast. 15% of the wine was fermented in small American oak barrels, the remaining wine was fermented in stainless steel tanks. After fermentation all the wine was placed in stainless steel tanks, lying on the lees for 4 months with regular stirring. Fined and filtered before bottling.

Vintage conditions:

The growing season was cool with lower than average temperatures, good winter rainfall and a long growing season. Average yield was 8 tons/ha. Grapes were healthy and showed excellent phenolic ripeness, producing lower alcohol levels than typical. Excellent colour intensity and expressive fruit characters.

Wine description & food pairing

This refreshing style of chardonnay is 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**