



## Chardonnay 2009

### Wine of Origin Coastal Region

**Blend:**

Chardonnay 100%

**Production:**

7,000 cases of 12

**Grape source:**

Agter-Paarl

**Wine analysis:**

Alc: 13.5% • 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 and ½ months with regular stirring. Fined and filtered before bottling.

**Vintage conditions:**

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

**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**