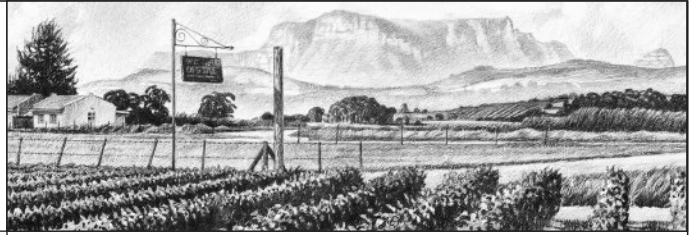


M·A·N Family Wines

Chardonnay 2015



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 blossom and butterscotch aromas. On the palate the wine has fruity citrus, lime and stonefruit flavours. Will pair nicely with textured 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 small American oak barrels (+/-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 malolactic fermentation. After 3 months the tank and barrel portions were blended together and the wine was fined and filtered before bottling.

Vintage conditions

Favourable winter conditions in 2014 set the stage for a promising 2015 growing season. Early summer rains were welcomed and provided sufficient moisture in the soil to nurture the wines throughout the warmer stages of harvest. The white grapes were in good condition, full of complex flavours. The red grapes showed excellent colour, complexity and grip. Overall the quality of both white and red grapes was very high with good natural acidities and rich flavours.

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.

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: 13.0% • **RS:** 4.5 • **TA:** 5.9 • **pH:** 3.51