

M·A·N Family Wines

Chardonnay 2012



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, pineapple and white peach/nectarine flavours with a hint of vanilla spice. The light touch of oak complements the fruit without being overpowering.

Will pair nicely with textured and creamy dishes, such as creamy risottos, quiches, chicken a la king, and grilled fish dishes. This is a versatile Chardonnay: equally excellent with fire-steamed lobster on the beach or with line fish served by white gloved waiters at the Ritz. Serve chilled.

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, then pressed and settled. The barrel portion underwent alcoholic and malolactic fermentation in barrel. Barrel maturation with lees stirring for 6 months added complexity and richness to the wine. To preserve freshness, the stainless steel portion was fermented in tank, with no malolactic fermentation. After 6 months the tank and barrel portions were blended together and the wine was fined and filtered before bottling.

Vintage conditions

The 2012 vintage was a good vintage for both red and white wines in the Agter-Paarl region. Temperatures were warmer earlier in the season, but cooled off towards the end allowing for slower and more balanced ripening, and resulting in moderate alcohol levels as well as good colour and concentration. Cool morning and afternoon breezes throughout summer helped to keep the ripening process smooth and steady.

Padstal Chardonnay

Roadside Padstals or “farmstalls” offering a range of farm produce goods 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: 13.50% • RS: 6.5 • TA: 6.3 • pH: 3.39