



# SOUTH AFRICA KLEINDAL

## CHARDONNAY

### *The Vineyards*

Chardonnay grapes were the first grapes harvested in 2007 and were brought to the cellar in the first week of February. Our Chardonnay vines are planted higher up against the mountains on gravelly Karoo soils with some clay and lime fractions. The high lime content in the soil ensures a healthy well-drained growing medium for our vines. Chardonnay traditionally buds irregularly, therefore pruning only happens at the end of July to ensure even budding.

### *Winemaking*

Grapes were harvested at a very ripe stage between 23,5° - 25°B from a selection of vineyards in the Robertson Valley. Twenty percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12°C for 19 days.

Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.

### *Winemaker's Comment*

*The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish. Enjoy now with seafood, salmon, roast chicken, Thai-food and pork.*

VINTAGE: 2007  
REGION: ROBERTSON  
WINEMAKER: FRANCOIS WEICH  
YIELD (TON/HA): 12 TONS  
ALCOHOL: 13.32%  
PH: 3,29  
TOTAL ACIDITY: 5,89  
RESIDUAL SUGAR: 2,3  
OAK MATURATION: 20% FOR 6 MONTHS  
FERMENTATION TEMP: 13° - 15°C  
CELLARING POTENTIAL: 2007 - 2008  
SERVING TEMPERATURE: 8° - 10°C  
ALLERGENS: CONTAINS SULPHITES

#### CERTIFICATION:

ISO 22000

British Retail Consortium

