



Chardonnay 2011

Wine of Origin Coastal Region

Blend:

100% Chardonnay

Production:

10,000 cases of 12

Grape source:

From two dry-land vineyards in Agter-Paarl

Wine analysis:

Alc 13.5% • RS 2.0 g/l • TA 5.2g/l • pH 3.49

Winemaking techniques

Sourced from two vineyards in the Agter-Paarl region. 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 5 months with regular stirring. Fined and filtered before bottling

Vintage conditions:

The 2011 vintage in the Agter-Paarl region was a very good vintage for both red and white wines. With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily. The crop was smaller than usual, but the grapes were of a high quality. The harvest was much earlier than usual. Overall the whites were very aromatic and showed typical varietal characteristics.

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**