

## De Meye Chardonnay Unwooded 2005

Aroma: Tantalising aromas of apricots peaches and sweet melon characterises this wine.

Palate: Mouthfilling mid-palate with a long clean finish.

Best served chilled, accompanying a fresh garden salad, oysters, asparagus with a hollandaise sauce, sushi, fish and other seafood dishes .

**variety :** Chardonnay | 100% Chardonnay

**winery :** De Meye Wines

**winemaker :** Marcus Milner

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol rs : 3.0 g/l pH : 3.55 ta : 5.4 g/l

**type :** White

**pack :** Bottle

**in the vineyard :** Climate: Mediterranean rainfall  $\hat{A}\pm$  650mm per annum. Vineyards are situated on De Meye in the western part of the Muldersvlei region, north of Stellenbosch. The vineyard faces south-east and a cool westerly wind during the ripening period months ensures healthy balanced grapes.

Soil: Rich fertile soil, create ideal conditions for healthy, ripe grapes.

**about the harvest:** Grapes were hand picked from vines with a yield of approximately 7 tons per hectare and at a sugar level of 25  $\hat{A}$ ° Balling.

**in the cellar :** Fermented in stainless steel tanks and then left on the lees for a further one month.

