

## Badsberg Chardonnay Sur Lie 2005

Colour: Straw coloured with a lime tint.  
Nose: Citrus, butter and butterscotch.  
Palate: Creamy, good finish.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Badsberg Wine Cellar

**winemaker** : Willie Burger, Henri Swiegers, De Wet Hugo & Jaco Booysen

**wine of origin** : Rawsonville

**analysis** : **alc** : 13.5 % vol **rs** : 4.25 g/l **pH** : 3.59 **ta** : 6.16 g/l

**type** : White

**pack** : Bottle **closure** : Cork

Veritas 2006 - Bronze

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2006 Vinalies Internationales Paris - Silver

2005 SA Champion SANW

**in the vineyard** : Climate: Mediterranean

Rainfall: 800mm – 1000mm per year

Soil: Rock, hill

Trellis system: Extended Perold

Irrigation: Drip

**about the harvest**: The grapes were harvested middle of February at 24° Balling.

Yield: 11 tons/ha

**in the cellar** : Fermented @ 16°C for ±3 weeks on lees until dry.

Matured on lees for a further 5 months in French & Hungarian Oak.

Batonnage – once every two weeks.

