

## Goedverwacht Great Expectations Chardonnay 2005

Rich nose full of limes, citrus, butter and toastiness which carries through on the palate and gives a long aftertaste. The oak is very subtle on the wine, but still prominent. This wine is definitely fruit driven which is typical of Goedverwacht wines.

Enjoy with poultry, pork and even oxtail stew.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Goedverwacht Wine Estate

**winemaker** : Jan du Toit

**wine of origin** : Breede River

**analysis** : **alc** : 13.8 % vol **rs** : 1.7 g/l **pH** : 3.26 **ta** : 5.95 g/l **va** : 0.35 g/l

**type** : White **wooded**

**pack** : Bottle

**ageing** : Can be enjoyed for the next 3 years.

**in the vineyard** : 11 year old vineyard standing in limey soil with high clay content on a flat terrior. Rootstock Richter 110, CY3 clone.

**about the harvest**: The grapes were harvested during the cool time of the day at 23.5Â° Balling.

**in the cellar** : After crushing the grapes we separate the juice as quickly as possible, and cool it down to 11-12Â°C to settle overnight (12 hours). Taking the clear juice with 5% of the settlement to a stainless steel fermenting tank. French oak staves are fitted into racks in the stainless steel tanks. The wine stays on it's lees for 100-120 days, and we mix the lees with the wine every 7th day. After this period the wine gets separated from the lees and the French oak. The wine gets stabilized and filtrated and then made ready for bottling.