

Tier 3 - Hill Station Chardonnay Reserve 2006

A lightly oaked Chardonnay which combines zesty lemon aromas with peach and melon flavours in the mouth.

This versatile wine is delicious on its own but will compliment most food, particularly roast white meats, baked fish, and lightly smoked ham or cheese.

variety : Chardonnay | 100% Chardonnay

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.00 g/l pH : 3.73 ta : 5.81 g/l

type : White wooded

pack : Bottle

ageing : Maturation potential: 2 - 3 years

in the vineyard : Soil type: Lime rich / Alluvial

Age of vines: 10 - 12 years

Trellissing: Three Wire Perold

Yield: 8 - 10 tons/ha

Irrigation: Drip

about the harvest: Picking date: End February - Beginning March

Grape sugar: 25° Balling

Acidity: 5.9 g /l

pH at harvest: 3.4

in the cellar : Fermentation Temperature: Cold fermented at 13°C - till dry

Method: Grapes destemmed and crushed. Free run and press juice kept separate for settling. Juice cold settled for 24 hours and clear juice racked off and inoculated with yeast.

Wood ageing: Lightly oaked

