

Niel Joubert Chardonnay 2006

Courtesy of Dave Hughes

Fruit driven nose with grapefruit, melon, lemon and lees. Well rounded in the mouth with finesse, subtlety and fine balance. Deftly handled oak and delicious now yet with potential to develop with a couple of years.

Very good food wine.

variety : Chardonnay | 100% Chardonnay

winery : Niel Joubert Wines

winemaker : Ernie Lecht

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 1.2 g/l pH : 3.18 ta : 5.5 g/l

type : White wooded

pack : Bottle

ageing : This wine has the potential to develop with a couple of years

in the vineyard : Age of vines: 10 years

Slope and aspect: Western slopes of Simonsberg

Soil: Hutton

Trellis type: 5 wire Perold

Yield: 5 - 6 tons per hectare

Irrigation: Yes

Pruning: 2 arms 4 spurs per arm

about the harvest: Date: 7 February 2006

Method: Hand harvested

Ripeness: 23.5° Balling

in the cellar : Fermentation (white wines): 12 - 15°C

Skin contact: 4 hours

Barrel maturation: 20% French oak

