

De Meye Chardonnay Unwooded 2006

Aroma: Tantalising aromas of green apple, minerals and subtle hints of rose petals characterise this wine.

Palate: Mouth filling mid-palate with a long clean finish. Minerals and citrus showing prominently.

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

variety : Chardonnay | 100% Chardonnay

winery : De Meye Wines

winemaker : Marcus Milner

wine of origin : Stellenbosch

analysis : alc : 12.45 % vol rs : 1.2 g/l pH : 3.63 ta : 5.9 g/l

type : White

pack : Bottle

in the vineyard : Climate: Mediterranean " rainfall ± 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 " Balling.

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

