

## 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.

