

## Rooiberg Chardonnay Reserve 2005

International Wine and Spirit Competition 2006 - Bronze

This Flagship wine of our Reserve Selection is a powerful dry white wine, packed with charms of citrus and butterscotchâ€™s flavours and whispers of vanilla from nine months in French oak.

variety : Chardonnay | 100% Chardonnay

winery : Rooiberg Winery

winemaker : Andre van Dyk

wine of origin : Robertson

analysis : alc : 13.06 % vol rs : 1.9 g/l pH : 3.33 ta : 7.0 g/l

type : White style : Dry body : Medium taste : Fragrant wooded

pack : Bottle

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**about the harvest:** Single vineyard selected grapes. Harvested at optimum sugar level early in the morning to obtain all the fruit flavours.

**in the cellar :** De-stemmed, crushed, only free run juice used. Fermentation started in stainless steel tanks, transferred to new French oak (225l) barrels. Controlled cool fermentation until dry in barrels. Left on lees, baton age for three months. Racked put back into barrels, barrel ageing for a total of nine months.

