

Swartland Chardonnay

Full ripe developed Chardonnay flavours. Creamy, butterscotch supported by lime flavours. Full and rich on the palate with lingering after taste.

variety : Chardonnay | Chardonnay

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 12.98 % vol rs : 2.5 g/l pH : 3.68 ta : 5.8 g/l so2 : 115 mg/l fso2 : 44 mg/l

type : White

pack : Bottle **closure** : Cork

ageing : 2 to 3 years

in the vineyard : Soil: Chardonnay vines are planted in deep, cool soils with good moist retention properties. This ensures a minimum of moist-stress under dry land conditions and thus enables the vines to ripen the fruit to its full character.

Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes.

Annual rainfall: 400mm average.

about the harvest: Low production of 6 ton per hectare from young bushvines. The grapes were harvested at full-ripe stage.

