

Millers Mile Chardonnay 2006

Introduced by citrusy flavours, this delicate wine has a soft pronounced finish. Beautifully, easy drinking, balanced wine with a hint of velvety oak.

variety : Chardonnay | 100% Chardonnay

winery : Klein Parys Vineyards

winemaker : Kosie Miller

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 5.0 g/l pH : 3.51 ta : 5.8 g/l va : 0.4 g/l so2 : 120 mg/l fso2 : 42-49 mg/l

type : White

in the vineyard : Supplier: Klein Parys Vineyards

Appellation/Origin: Paarl

Age of vines: 7-10 years

Rootstock: Richter 99/110

Trellis system: Hedge

Irrigation: Supplementary

Vine density: 1,2 x 2,0 m

Soil: Deep red, Hutton and Clovelly soil

Climate: Mediterranean, moderately warm summers with cold and wet winters. The area has an annual rainfall of approximately 750 mm

about the harvest: Date: Feb/March

Type: Hand

Yield: 8-10 t/ha

in the cellar : Crushing/Destemming: Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): 12-14°C

Malolactic: Partly

Barrel ageing (oak type, % of blend, duration): 15% matured in French oak barrels

Fining: Bentonite

Filtration: Bulk/Sterile

Stabilisation: Cold

