

Muratie Isabella Chardonnay 2006

The wine has abundant citrus flavours on the nose whilst the wood supports the wine gently giving buttery smoothness on the palate.

This classically elegant and flinty styled wine is ideal with such dishes as sushi, curry, white meats or Parma ham.

variety : Chardonnay | 100% Chardonnay

winery : Muratie Wine Estate

winemaker : Francois Conradie

wine of origin : Simonsberg - Stellenbosch

analysis : alc : 13.67 % vol rs : 1.6 g/l pH : 3.32 ta : 5.8 g/l

type : White

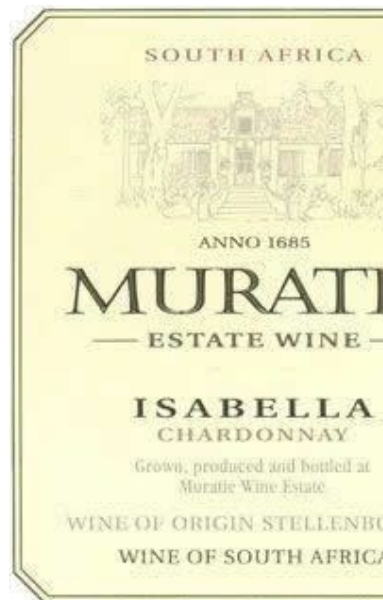
pack : Bottle

in the vineyard : Smart trellising system enables better sunlight penetration and ventilation the low yield gives rise to fruit showing classic elegant chardonnay fruit flavours.

about the harvest: Named after the beautiful Isabella Melck, the grapes for this wine were hand harvested before being whole-bunch pressed.

in the cellar : The free run juice is chilled to about 8Â° Celsius for 2 days. The clear juice is then taken off and is inoculated.

Malolactic fermentation was done in a combination of French oak (225l) barrels (40%) and stainless steel tanks (60%). The malolactic fermentation was stopped at 30%. The wine spends 6 months in French oak (20% new oak) before being blended with the unwooded portion.



Muratie Wine Estate

Stellenbosch

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