

Welbedacht Barrel Fermented Chardonnay 2006

2007 Michelangelo International Wine Awards - Silver Medal

2007 International Swiss Air Lines Awards - Seal of Approval

Colour is pale straw with a lime hue.

Primary Aroma: Toffee, apricot, wild honey and lime.

Secondary Aroma: Violets/floral and ripe pineapple.

Primary Flavours: Creamy citrus and orange zest.

Secondary Flavours: Caramel and lingering oak character

A medium bodied white wine with moderate, well-integrated wood, crisp fruit and a long finish.

This "fresher" version of Chardonnay can be enjoyed as an aperitif or with fish, poultry and other light dishes.

variety : Chardonnay | 100% Chardonnay

winery : Welbedacht Wine Estate

winemaker : Matthew Copeland

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.31 ta : 5.7 g/l va : 0.34 g/l so2 : 87 mg/l fso2 : 27 mg/l

type : White wooded

pack : Bottle **closure :** Cork

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in the vineyard : The grapes for this Chardonnay originate from trellised vines with excellent exposure on a high, North-Western Spur of the farm. Large canopies and supplementary drip irrigation to avoid water stress, ensure optimal ripening conditions. The soil consists predominantly of Malmesbury shale, which has a low clay content and moderate potential. This soil structure has excellent water retention abilities, especially in the deep root zone and the vines therefore only receive irrigation if the risk of extreme water stress should occur.

The yield is typically low (7-8tons/ha) and bunches are small. Mature vines promote the formation of small, uniform, compact bunches.

Our vineyards are far larger than our cellar capacity and this allows us to be highly selective. The berries were tasted daily and picked when we felt the aromas were at their peak. Bunch selection is applied in the vineyards and only healthy bunches ever reach the cellar.

about the harvest: All grapes are harvested by hand into shallow bins. The bunches are then chilled BEFORE they are crushed.

in the cellar : By chilling the grapes before they are crushed, we lower the energy available for chemical oxidation and phenolic extraction. Oxidative and contaminatory micro-organisms are also inhibited BEFORE the juice is exposed to their harmful effects. A percentage of the wine is treated reductively to protect natural fruit aroma and delicacy.

The wines are settled for 24hours at 8°Celsius using pectolytic enzymes and carbon dioxide blankets to limit oxidation. After racking, the wines are immediately inoculated with pure yeast cultures to ensure a reliable fermentary conclusion. Different yeast races are used to promote complexity.

Only new French and Hungarian oak barrels, with low toasting levels, are used to ensure that the wines are complimented by the wood, rather than dominated by the

wood. The wines are fermented until dry, then racked, their acid adjusted and returned to the barrels for further maturation on the lees. Ageing on the lees promotes creaminess and low sulphur levels enhance toffee characters.

The wines are left in the barrels for 7-months before blending and bottling. We strive to produce full-bodied complex white wines, which are well balanced, elegant and fresh.

