

McGregor Chardonnay 2006

The wine had a bright yellow/green colour as can be expected from a full-bodied complex wine of this nature. The complex flavours of ripe fruit & pineapple with a characteristic hint of citrus, contribute to the fullness and freshness of this prominent wine.

A wonderful companion for roast lamb and vegetables as well as fish and chicken dishes.

variety : Chardonnay | 100% Chardonnay

winery : McGregor Winery

winemaker : Andr   Scriven

wine of origin : McGregor

analysis : alc : 13.0 % vol rs : 4.28 g/l pH : 3.50 ta : 6.3 g/l va : 0.36 g/l so2 : 90 mg/l fso2 : 50 mg/l

type : White

in the vineyard : Four wire extended trellised vines grafted on predominantly Richer 110. Planted on deep red and yellow Karoo-soil. Vines are on average about 10 years old and well balanced on growth and yield. Controlled irrigation was given.

about the harvest: Grapes were harvested in the morning.

in the cellar : Ascorbic acid and SO2 were added during picking to preserve flavour and prevent oxidation. Grapes were crushed and mash-cooled before draining. Free run juice was settled overnight. Clear juice as inoculated with selected yeast to initiate fermentation. After a period of cold fermentation and a short lees contact period, the wine was racked and prepared for bottling.

