

Juno Chardonnay 2005

Palate: Lovely aromas of green apple and lime.

Style: Delicate notes of apple and lime. Complex mineral tones abound in a pleasantly lingering finish.

Nose: Full bodied, crisp, lightly wooded Chardonnay.

Try heavenly Scandinavian gravad lax: Fillet of salmon marinated in Sel de Guernsey, dill, spices & cognac. Press together with another fillet for around 36 hours. The cured fillet is sliced and served as for smoked salmon. Also superb is Galjoen, a magical fish. Cooked over coals with black pepper, garlic, tomato and Bulgarian yoghurt.

variety : Chardonnay | 100% Chardonnay

winery : Cape Wine Company

winemaker :

wine of origin : Breede River Valley

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.35 ta : 6.0 g/l

type : White

in the vineyard : The 2005 Chardonnay was produced from 8 year old virus free vines growing in lime rich soils in some of the best vineyard sites in the area.

The 2005 vintage presented the wine grower with a healthy amount of challenges.

Due to the warm spring, budding occurred earlier than in previous years. The vigorous growth resulted in looser bunch set and smaller than usual berries. There were less damage from sunburn as the region experienced fewer warm periods than usual. The season leading up to the harvest was one of the coolest ever with a short burst of late summer rainfall. These conditions resulted in small berries and a vintage full of flavour.

about the harvest: The grapes were hand-picked at 24.5° Balling.

in the cellar : Only free-run juice from a gentle pressing was used and generous skin contact was allowed. A settling period of 24 hours at 12°C was allowed before yeast fermentation was commenced at 14°C. Minimal battonage ensured that the crisp Chardonnay characters win out over the more buttery elements.

