

## Saronsberg Chardonnay 2005

**2008 Swiss International Air Lines Wine Awards â€” Gold Award**

The wine has a light straw colour and flavours of butterscotch, nutty caramel, pear and lime. It has a rich, silky palate and a balanced oak finish.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Breede River

**analysis :** alc : 13.85 % vol rs : 4.50 g/l pH : 3.45 ta : 5.70 g/l va : 0.35 g/l

**type :** White

**pack :** Bottle **closure :** Cork

\*2008 Swiss International Air Lines Wine Awards â€” Gold Award

\*Bronze Swiss International Airline

\*Bronze Old Mutual Trophy Wine Show

**ageing :** This wine should reach its peak by end 2006 and can be enjoyed with a variety of dishes or on its own.

**in the vineyard :** Cultivar: Chardonnay

Clones: Unknown

Age: 12 and 15 years respectively

Soil: Sandy alluvial and structured red soils

**about the harvest:** Picked in the early morning hours.

Harvest dates: 15 February till 2 March 2004

Yield: 7 and 6.5 ton/ha

Balling at harvest: 23.5° - 24.5° B

pH at harvest: 3.44

Total acid at harvest: 6.2 g/l

