

Badsberg Chardonnay Sur Lie 2007

Colour: Straw coloured with a lime tint.
Nose: Citrus, butter and butterscotch.
Palate: Creamy, good finish.

variety : Chardonnay | 100% Chardonnay
winery : Badsberg Wine Cellar
winemaker : Willie Burger, Henri Swiegers, De Wet Hugo & Jaco Booysen
wine of origin : Breedekloof
analysis : alc : 13.5 % vol rs : 4.25 g/l pH : 3.59 ta : 6.16 g/l
type : White
pack : Bottle **closure** : Cork

2008 Veritas Awards - Bronze Medal
Veritas 2007 - Bronze

in the vineyard : Climate: Mediterranean
Rainfall: 800mm – 1000mm per year
Soil: Rock, hill
Trellis system: Extended Perold
Irrigation: Drip

about the harvest: The grapes were harvested middle of February at 24° Balling.
Yield: 11 tons/ha

in the cellar : Fermented @ 16°C for ±3 weeks on lees until dry.
Matured on lees for a further 5 months in French & Hungarian Oak.
Batonnage – once every two weeks.

