

The Winery of Good Hope Chardonnay 2007

This unoaked Chardonnay sets-out to give you an easy-drinking yet classy wine. At an excellent price. With more freshness, elegance and depth than commercial methods customarily permit. No sickly-sweet or artificial flavours. The wonderful citrus zest and mineral tang of its aromatics, bedded in the fruit and seductive texture characteristic of good Chardonnay. This is not a one glass wonder, but a wine that you can enjoy a bottle of. For those of you who despairingly thought that Chardonnay had to taste like butterscotch, this will restore your faith in this wonderful varietal.

variety : Chardonnay | Chardonnay

winery : The Winery of Good Hope

winemaker : Edouard Labeye

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.4 ta : 6.4 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : A blend of Chardonnay from 2 complementary locations. The first on the limestone-rich soils of Robertson in the Breede River Valley. The second from Ocean-facing Stellenbosch vineyards. An excellent flowering announced a season destined for exciting results, following excellent winter rains. Green harvest thinning was carried-out sufficiently early in the growing cycle, allowing for a smaller yield (+/- 55hl / ha) than customary at this market level.

about the harvest: 2007 was a particularly good white wine vintage, even following an exceptionally hot burst of weather towards the end of January. The fruit was amazingly pure, fresh and healthy.

