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Indaba Chardonnay 2007

Citrus and tropical fruit aromas lead to a crisp, fresh palate with mouth-filling flavors of apple, pear, honey and pineapple. A gentle kiss of oak adds a creamy butterscotch nuance and wonderful depth.



variety : Chardonnay | 100% Chardonnay
winery : Cape Classics
winemaker : Mzokhona Mvemve
wine of origin :
analysis : **alc :** 13.5 % vol **rs :** 1.8 g/l **pH :** 3.4 **ta :** 6.3 g/l
type : White **wooded**
pack : Bottle **size :** 0 **closure :** 0

in the vineyard :
Varietal: Chardonnay
Soil Type: Limestone, Rocky Shale
Age of vines: 15 years
Trellising: 5 Wire Perold
Irrigation: Drip

about the harvest: Picking date: February 2007
Grape Sugar: 23Â° - 25Â° B
Acidity: 6.5 g/l
pH at harvest: 3.4
The grapes were picked in the cool early morning hours to maintain the freshness of the fruit.

in the cellar : The grapes were destemmed, left in cold skin contact for 4 hours, and then gently pressed. The juice was then settled overnight before fermentation, which occurred in a combination of stainless steel tanks and French oak barrels. The wine was left on its lees for several months to develop further in complexity.
Fermentation Temperature: 14Â° C
Wood aging: A portion of the wine was aged 10 months in French oak.