

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.

