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Yonder Hill Chardonnay 1996

Pale lemon straw. Herbaceous character on nose. Custard apple aromas and hints of botrytis. Clean mouth feel and ripe grapefruit and oak flavours well integrated

variety : Chardonnay | Chardonnay
winery : Yonder Hill
winemaker : David Lockley
wine of origin : Stellenbosch
analysis : **alc :** 13.01 % vol **rs :** 3.6 g/l **pH :** 3.39 **ta :** 5.6 g/l
pack : Bottle **closure :** Cork

in the cellar : VINEYARDS: Vineyards are nine years old and planted on the northern slopes of the farm. The vines are trained onto a five wire trellis system to maximise exposure to the sunlight and sea breeze. The use of minimal handing and insecticides shows our approach towards enviro-friendly farming methods.

SOILS: Deep fertile Oakleaf or Clovelly soil. The 20 to 30 cm of lime becomes a good mixture of sand to sand-lime-clay soil medium. It is then followed by 50 to 60 cm of wet zone, as a result of limited amounts of clay, with apparent granite origin.

WINEMAKING: The berries ripened in the early months of the year and were then gently crushed. Fermentation on the skins took place, followed by gentle pressing. Thereafter the wine spent 14 months in the finest 225 l French Oak barrels.