

Bon Cap Chardonnay 2006

This Chardonnay was produced from a very young, single vineyard with clone 548 - a low yielding, small bunch, highly concentrated Chardonnay clone - this helps to balance with the new oak. The wine displays a citrus and lime nose with dried peach and apricot as well as dried white pear and apple rings that follows onto a fresh creamy mouth-filling palate very well integrated with the oak component.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Roelf du Preez

wine of origin : Eilandia, Robertson

analysis : alc : 14 % vol rs : 3.2 g/l pH : 3.45 ta : 6.6 g/l so2 : 85 mg/l fso2 : 30 mg/l

type : White **body :** Medium **taste :** Fragrant **wooded** **organic**

pack : Bottle **closure :** Cork

in the vineyard :

Vineyard Information:

Planted 2003

Block No A6

Block size 2ha

Yield 1 t/ha

Recoupement 650 l/t

about the harvest:

Region: Robertson

Ward: Eilandia

Organic Certified: SGS SA Org 2001 0074

Vintage: 2006

Harvest Date: 02 February 2006

Harvest Details: Hand picked at 24.2 degrees balling, de-stemmed and lightly crushed to press, no skin contact to retain more fresh fruit. Cold settled for 24 hours and then gravity fed to new 300 l French oak barrels. Each barrel was inoculated individually and cold fermented by cooling coils in each barrel. Only 30% MLF were done, "battonage" was done for 4 months; stabilisation and rough filtration followed the bottling.

