

Welmoed Chardonnay 2008

2008 Veritas Awards - Bronze

Pale straw colour. Lively tropical aromas of citrus, lime and orange blossoms, palate shows good concentration with a lingering finish. Slightly oak treatment which complements the easy drinking, yet complex, wine.

Serve with tuna sashimi, Kingklip, or a variety of chicken dishes.

variety : Chardonnay | 100% Chardonnay

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.20 g/l pH : 3.36 ta : 5.8 g/l va : 0.55 g/l so2 :
115.76 mg/l fso2 : 29.45 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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ageing : Enjoy now or within the next 2 years.

in the vineyard : Grapes sourced from the Stellenbosch and Robertson regions. Selection of premium vineyards prior to the harvest season. Mediterranean climate of Stellenbosch as well as the warmer areas of the Robertson valley with loamy clay soil types. Vines are all trellised on 5 wire hedge system.

about the harvest: Fruit is harvested at optimum ripeness, 23° - 25° B.

in the cellar : After harvesting the grapes had a short time of skin contact and two days of settling before the start or primary fermentation. Fermentation takes place, partly in stainless steel tank on 1 g/l of French oak staves or unoaked, and 300-litre French oak barrel at temperatures ranging from 14° - 16° C. The wine is matured in barrel or on stave (30% of final product receives oak treatment), or unoaked in tank for 4 months, kept on its primary fermentation lees. No malolactic fermentation is allowed.

