

## Openers Chardonnay 2007

Inviting citrus and lime notes - oak aromas not overpowering the freshness. This wine is tailored for enjoyment - a super quaffable wine.

**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Reino Kruger

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 0.5 g/l    pH : 3.45    ta : 5.8 g/l    va : 0.64 g/l    so2 :  
under 100 mg/l    fso2 : 45 mg/l

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

**pack :** Bottle    **closure :** Screwcap

**in the vineyard :** Soil: Alluvial, Scali, Hutton, Clovelly and Kroonstad  
Growing Climate/Vintage Conditions: Cool ocean breeze, receiving early morning sun.

**about the harvest:** Date of Harvest: February  
Type of Harvest: Cool, early morning harvest by hand.

**in the cellar :** Method: 6 - 24 hours skin contact, free run juice only.  
Fermentation Temperature: 12Â° C  
Length: 30 days. Extended lees contact, small wooded component added from small French barrels.  
Malolactic Fermentation: None

