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Mooi Bly Chardonnay 2007

By pressing whole bunches the wine is more structured. The taste of the fruit lies to the front of the palate, with a nose of tropical fruits, like banana and vanilla, spiced with a hint of oak to add more body.



variety : Chardonnay | 100% Chardonnay
winery : Mooi Bly
winemaker : Erik Schouteden
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 5.8 g/l **pH :** 3.54 **ta :** 5.4 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Mooi Bly's Chardonnay is made from a small low yielding block at the top of our farm.

about the harvest: After being hand picked the grapes went also through a second selection process in the cellar. The grapes had an acidity of 7.2 g/l and a sugar level of 25Â° Balling at harvest, this results in a crisp though fruity wine.

in the cellar : Whole bunches are pressed just as the old Burgundy wine houses still do today. We kept our temperature as well up to a maximum of 15Â° C during fermentation.

The yeast used for this wine is a combination of very old traditional strains as well as modern, new age products. The result is a dry, traditional though very fruity wine. Half way through the fermentation process, 15% of the wine was put in both French and Rumanian oak barrels. The wine was then left for 4 months on it's lees before blending, racking and bottling.