

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.

