

Cape Blue Chardonnay 2008

Inviting citrus and lime notes. Oak aromas not overpowering the freshness. This wine is tailored for enjoyment, a quaffable wine.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 0.5 g/l pH : 3.64 ta : 5.6 g/l va : 0.45 g/l so2 :
under 120 mg/l fso2 : 45 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Soil: Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate/Vintage Conditions: Cool ocean breeze, receiving early morning sun.

about the harvest: Date of harvest: mid-March

Type of harvest: Hand harvest in the cool morning.

in the cellar : Method: 6 - 24 hour skin contact, free-run juice only.

Fermentation Temperature: 12° C

Length: 30 days. Extended lees contact, small wooded component added from small French barrels.

Malolactic Fermentation: None

