

McGregor Chardonnay 2008

The wine has a bright yellow/green colour complex flavours of ripe fruit and pineapple with a characteristic hint of citrus contribute to the fullness and freshness of this wine.

A wonderful companion to fish and chicken dishes.

variety : Chardonnay | 100% Chardonnay

winery : McGregor Winery

winemaker : Andr   Scriven

wine of origin : McGregor

analysis : alc : 14.2 % vol rs : 2.6 g/l pH : 3.5 ta : 5.6 g/l va : 0.35 g/l so2 : 150 mg/l fso2 : 33 mg/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Four wires extended trellised vines grafted on predominantly Richer 110. Planted on deep red and yellow Karoo-soil. Vines are on average about 10 years old and well balanced on growth and yield. Controlled irrigation was given.

about the harvest: Date: Last week of January

Type: Machine & Hand

Sugar: 23.5   B

Yield: 10 tons/ha; 3kg/vine

pH: 3.45

TA: 58 g/l

