

Seidelberg Chardonnay 2008

Butter, honey, citrus fruit and a subtle toastiness combine to produce a truly gorgeous, complex wine.

This wooded white wine is great with dishes such as smoked duck.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 13.79 % vol rs : 2.7 g/l pH : 3.44 ta : 6.5 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant wooded

pack : Bottle **closure :** Cork

about the harvest: Our 2008 harvest started on the 18th of January with Pinotage and ended on 23rd March with Cabernet. The crop was much smaller this year which has resulted in good concentration of flavours and structure and should result in wines of good longevity. The blocks were harvested at 24° Balling.

in the cellar : The bunches were tipped into the press without crushing, pressed softly and the juice was left to settle for 24 hours. It was racked and inoculated with D47 and fermented until dry in a stainless steel tank on French Oak staves. The wine spent 8 months on the gross lees before bottling. The wine was blended and sterile filtered before bottling.

