

Juno Chardonnay 2008

Colour: Pale straw colour

Nose: Being a chardonnay from a warmer area, the typical citrus fruit might be less but there are definitely more of the wonderful honey, vanilla, and roasted flavours.

Palate: The first mouth-feel is that of a slight creaminess that evolves into a rich buttery aftertaste that makes the wood quite discreet in this wine. This wine is subtle, fruity and elegant – will drink incredibly well on its own.

Looking for something that will really draw the attention to the wine? Why not try pan-fried pork chops drizzled in a mustard sauce. For the vegetarian menu, try a wild mushroom risotto with parmesan and truffle oil. CHARDONNAY AND CHEESE Should you want to match this gorgeous wine with some cheese, your possibilities are endless. Start with a Gruyère or parmesan.

variety : Chardonnay | 100% Chardonnay

winery : Cape Wine Company

winemaker : Anthony de Jager

wine of origin : Coastal Region

analysis : alc : 13.86 % vol rs : 6.30 g/l pH : 3.38 ta : 5.80 g/l va : 0.41 g/l

type : White wooded

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Although the exact origin of the chardonnay in general is quite hard to trace, this 2007 chardonnay comes from 8 year-old vines that were grafted unto Richter 99 and 101 rootstocks and planted in lime-rich soils. Vines were pruned back during the winter months to two spurs and trellised unto a 5-wire vertical fence-type system. Grapes reached optimum ripeness from beginning to mid-February and harvesting took place by hand.

about the harvest: Grapes arrived at the cellar after being harvested at around 21° B and was gently crushed to release free-run juice.

