

Pulpit Rock Brink Family Chardonnay 2008

A complex of aromas greets you on the nose with typical flavours of vanilla and a touch of butterscotch. On the palate it is still fresh with just enough oak to compliment this wine, without overpowering the natural flavours.

Dishes with cream, cheese or nutty sauces, veal, poultry, pork, rabbit, meaty fish, perlemoen. Also parma ham, smoked salmon, paté, terrines, creamy cheeses.

variety : Chardonnay | 100% Chardonnay

winery : Pulpit Rock Winery

winemaker : Jaco van der Merwe

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 1.5 g/l pH : 3.45 ta : 5.3 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : The average age of these vines is 10-11 years old and are all trellised. The production is on average 13 tons/ha. Supplementary irrigation is done through the growing season.

about the harvest: Harvesting is done at night for the simple reason to receive the grapes at low temperatures to capture the maximum fruit. The harvest usually starts in the second last week of January and stretches until mid-February.

in the cellar : Fermentation takes place at low temperatures (12° - 14° C). Part of the blend is fermented with oak to ensure the best integration of the wood. After fermentation the wine is kept on its fine lees for 2-3 months before blending and stabilisation.

