

Openers Chardonnay 2008

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

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 0.5 g/l pH : 3.45 ta : 5.8 g/l va : 0.45 g/l so2 :

<100 mg/l="">fso2 : 45 mg/l

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

pack : Bottle **closure :** Screwcap

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

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

about the harvest: Date of Harvest: February

Type of Harvest: Cool, early morning harvest by hand.

in the cellar : Method: 6 - 24 hours 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

