

## Sterhuis Chardonnay 2009

The wine shows a dense straw colour with a green tinge. Aroma - it is a very complex and concentrated wine with dense layers of flavours of minerality, citrus, honey, tropical fruit, spices and crème brûlée. The complex flavour spectrum repeats in the mouth with power and elegance and a long citrus/spicy/crème brûlée finish.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Sterhuis

**winemaker** : Johan Kruger

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.5 % vol **rs** : 1.9 g/l **pH** : 3.32 **ta** : 7.0 g/l

**type** : White **style** : Dry **body** : Full **taste** : Mineral **wooded**

**pack** : Bottle **closure** : Cork

**in the vineyard** : The vineyard was vested in next to Sauvignon Blanc at an altitude of 400 to 450 metres above sea level. The altitude and exposure to the prevailing winds keep the vines cool in summer. The soils are derived from Malmesbury shale and granite that ensures water retention with additional irrigation so that the vines are well buffered against drought.

**about the harvest**: The grapes were handpicked on the 5th of March.

**in the cellar** : The grapes were whole bunch pressed to barrel and left to enable the natural yeasts to start fermentation. During fermentation the lees was battonaged to keep it in suspension and when the wine was quiet the barrels were rolled to prevent oxidation and keep the lees in suspension. After ten months in barrel the wine was racked, lightly filtered and bottled.

