

De Leuwen Jagt Chardonnay 2008

This unwooded Chardonnay has a citrus nose and light pale gold colour.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 12.28 % vol rs : 2.7 g/l pH : 3.37 ta : 6.7 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : 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 grapes for this Chardonnay come from two different vineyards on the slope behind the winery.

about the harvest: Our 2008 harvest started on the 18th of January with Pinotage and ended on 23rd March with Cabernet Sauvignon. The blocks were harvested at 24° Balling.

in the cellar : After crushing the grapes were pressed softly and left to settle for 24 hours. It was racked and inoculated with different yeast strains and fermented until dry in stainless steel tanks.

