

Elgin Vintners Chardonnay 2008

Described by flamboyant and well known TV personality and wine writer in the UK, Olly Smith, as "dazzling" and akin "to plugging a lemon into a light socket, this wine dazzles with alluring aromas of fresh lemons, lime and apple blossom on the nose". The palate reveals a wonderful minerality, with layers of complexity enhanced by very subtle nuances of wood. Beautifully balanced with a long, clean finish.

The 2008 Elgin Vintners Chardonnay is their Maiden Vintage of this cultivar.

variety : Chardonnay | 100% Chardonnay

winery : Elgin Vintners

winemaker : Kevin Grant

wine of origin : Elgin

analysis : alc : 13.42 % vol rs : 2.4 g/l pH : 2.96 ta : 7.8 g/l

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

pack : Bottle **closure :** Cork

2009 Old Mutual Trophy Wine Show - Bronze medal (73/100)

2009 International Wine Challenge - Silver medal

ageing : This wine drinks beautifully now but has great maturation potential.

in the vineyard : This VSP trellised single vineyard shows perfect balance, the secret to wine quality. Clone CY96 ON 101-14 Mgt rootstock.

Soil type: Glenrosa

about the harvest: Harvest date: 11 March 2008

in the cellar : A minimalist, non-interventionist winemaking approach was adopted in the same tradition of the Burgundian Chardonnays. The wine is 100% barrel fermented and carefully matured in specially select small French oak barriques sourced exclusively from Burgundian coopers. Fortnightly batonnage was employed throughout the 9 month maturation period before being prepared for bottling in early December 2008.

