

Warwick Chardonnay 2008

The light green colour shows the fresh and lively attitude of this wine. The bouquet opens with intense French oak aromas, vanilla, coconut and marzipan. Then the Chardonnay fruit flavours start to dominate with tones of green apple citrus and orange peel. The palate is full, round and shows a complexity of fruit, well balanced with the supporting oak flavours. The finish is fresh with the flavours lingering on the palate.

variety : Chardonnay | 100% Chardonnay

winery : Warwick Wine Estate

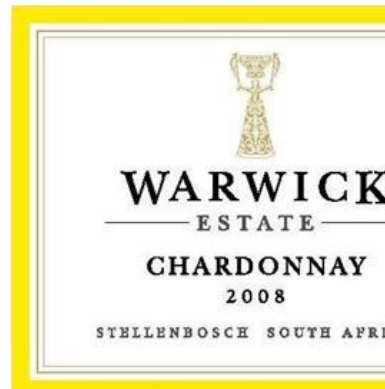
winemaker : Jozua Joubert

wine of origin : Simonsberg

analysis : alc : 13.76 % vol rs : 3.7 g/l pH : 3.30 ta : 5.6 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork



ageing : Could age for another two years.

about the harvest: Grapes were harvested at Warwick at 24.0° Balling from blocks with a typical density of 3000 vines per hectare.

in the cellar : All the wine was aged in French oak for 8 months. A quarter of the barrels were new, a quarter second fill and the rest third and fourth fills. During the time in barrel the lees was stirred weekly to increase the fullness of the wine.

Oak Maturation: 8 months in French oak.