

Seidelberg Unwooded Chardonnay 2008

Unwooded Chardonnay with a citrus nose and light pale gold colour.

This wooded white wine is great with dishes such as smoked duck.

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 grapes for the Seidelberg Chardonnay (unwooded) come from 2 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. 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 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.

