

Majors Hill Chardonnay 2008

A full ripe, concentrated wine with beautiful tropical fruit flavours with citrus and sweet melon and hints of butter.

Enjoyed with seafood, and spicy foods.

variety : Chardonnay | 100% Chardonnay

winery : Majors Hill Winery

winemaker : Alkie van der Merwe

wine of origin : Robertson

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.24 ta : 6.6 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

ageing : 2 to 3 years.

in the vineyard : Soil Type: Rich loamy river sediment

Age of Vines: 8 years

Viticulture practice: Trellised. Controlled irrigation. Harvest control. Summer pruning.

Yield per Hectare: 7 tons

about the harvest: Only healthy optimum ripened grapes, hand harvested at night in February 2006, to ensure the flavours is intact.

in the cellar : The grapes were destemmed only right into tanks by gravity to keep the whole berries, cooled down to 5Â°C and kept on the skins for 48 hours. The free run juice is then drawn off by gravity and the clear juice gets fermented with specially selected yeast. Bottling is done cold to keep all the flavours intact.

Wood ageing: 3 Months selected French oak

Bottling date: August 2006