

## Cape Blue Chardonnay 2009

Inviting citrus and lime notes. Oak aromas not overpowering the freshness. This wine is tailored for enjoyment, a quaffable wine.

**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Reino Kruger

**wine of origin :** Coastal

**analysis :** alc : 12.5 % vol    rs : 5.48 g/l    pH : 3.63    ta : 5.648 g/l    va : 0.13 g/l    so2 : 97 mg/l    fso2 : 40 mg/l

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

**pack :** Bottle    **closure :** Cork

**in the vineyard :** Soil: Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate/Vintage Conditions: Cool ocean breeze, receiving early morning sun.

**about the harvest:** Date of harvest: mid-March

Type of harvest: Hand harvest in the cool morning.

**in the cellar :** Method: 6 - 24 hour skin contact, free-run juice only.

Fermentation Temperature: 12° C

Length: 30 days. Extended lees contact, small wooded component added from small French barrels.

Malolactic Fermentation: None

