

Grande Provence Chardonnay 2008

On the nose and palate there is up-front peach and pear followed by fresh citrus notes. These are complemented by vanilla and butterscotch from the well integrated wood. The mouth feel is soft and the finish lingering and elegant. This is an elegant, medium bodied, well balanced white wine with outstanding fruit and wood integration.

This wine can be enjoyed on its own or served with smoked fish, seafood with creamy sauces, pork dishes, and ripened soft cheeses.

variety : Chardonnay | 100% Chardonnay

winery : Grande Provence Heritage Wine Estate

winemaker : Jaco Marais

wine of origin : Franschhoek

analysis : alc : 14 % vol rs : 2.3 g/l pH : 3.40 ta : 5.9 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Screwcap

2009 Michelangelo International Wine Awards - Gold Medal

ageing : This wine will develop and mature over a period of 2 – 3 years from vintage.

in the vineyard : The grapes are grown in a vineyard where open canopies allow high sun penetration, and minimal irrigation is used.

about the harvest: Cooler conditions during this vintage allowed the grapes to ripen slowly, which led to highly concentrated fruit flavours.

in the cellar : 11 Months maturation in 60% first fill French oak barrels and 40% second fill French oak barrels.

