

## Lourensford Chardonnay 2009

The wine has a straw-yellow colour with a green tinge. Zesty citrus, apricot and peach aromas characterize the nose with hints of fresh pears. The palate is full and rich with the fruit flavours that follow through from the nose, perfectly balanced by the wood. The wild fermented component gives a layered structure to the wine.

Serve between 14 and 15°C with pasta or white meat dishes.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Lourensford Wine Estate

**winemaker :** Hannes Nel

**wine of origin :**

**analysis :** alc : 13.5 % vol   rs : 7.76 g/l   pH : 3.3   ta : 6.4 g/l

**type :** White   **style :** Off Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Screwcap

**ageing :** Enjoy up to 5 years after the vintage.

**in the vineyard :** Altitude: 100 - 300 m above sea level

Age of vines: 5 - 9 years

Origin: Grapes from Lourensford Wine Estate.

Soil: Situated on a variety of soils derived from decomposed granite and sandstone.

**about the harvest:** Harvested early morning in February 2009.

**in the cellar :** All grapes were sorted for quality purposes after arrival at the winery. De-stemming and crushing followed after which the mash was conveyed to the presses via a mash cooling system and rapidly cooled the mash to 6 - 8°C. Light pressing followed and the juice was settled overnight at about 10°C. The clarified juice was racked to a fermentation tank where it was inoculated with a chosen yeast strain.

Alcoholic fermentation was carried out at 18°C. Approximately 25% of the juice was racked directly to French oak barrels where fermentation took place with wild yeasts that occur naturally on the grape skins. Approximately another 25% of the wine started its fermentation in tank and was then transferred to barrel to finish its fermentation in French oak barrels. The wine was left in the barrels and on the coarse lees for up to 8 months. The lees was stirred up every two weeks to add to the complexity and structure of the wine.

