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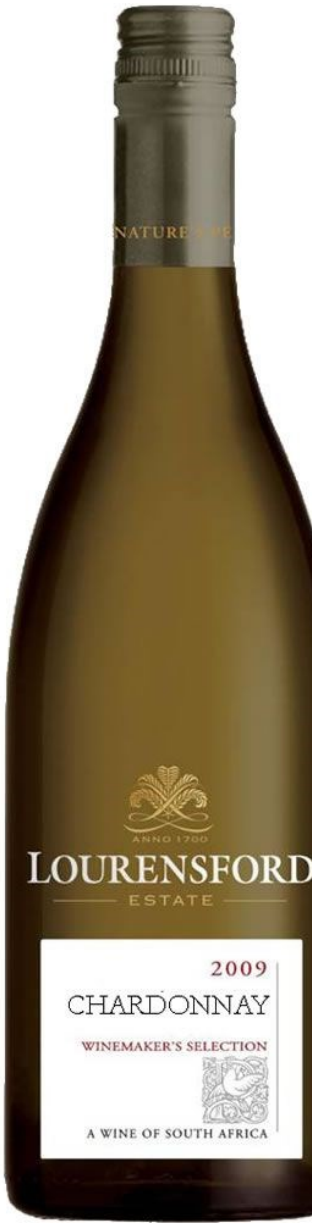
# Lourensford Winemakers Selection Chardonnay 2009

The wine has a straw-yellow colour with a light green tinge. Fresh citrus, pineapple, peach and almond notes characterize the nose. The palate is full, structured and layered with the fruit flavours following through. The wood is very well integrated giving the wine a very good balance.

Serve between 13 and 15°C with pasta or any white meat dishes.




**variety :** Chardonnay | 100% Chardonnay
**winery :** Lourensford Wine Estate
**winemaker :** Hannes Nel
**wine of origin :** Coastal Region
**analysis :** **alc :** 14.65 % vol **rs :** 11.2 g/l **pH :** 3.57 **ta :** 7.0 g/l
**type :** White **style :** Off Dry **body :** Full **taste :** Fruity
**pack :** Bottle **closure :** Cork

**ageing :** Enjoy up to 3 years after the vintage.

**in the vineyard :** Altitude: 300 m above sea level
Age of vines: 6 years
Origin: Grapes from Lourensford Wine Estate close to the Lourens River.
Soil: Situated on decomposed granite and sandstone soil.

**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 that 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 16°C. After 30% - 50% of the fermentation was completed the wine was transferred to barrel to finish its fermentation in a selection of top 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.