

Marklew Chardonnay 2009

A wonderfully rich and indulgent wine with hints of citrus and butterscotch.

Fish (calamari, salmon), Thai curry, and soups.

variety : Chardonnay | 100% Chardonnay

winery : Marklew Wines

winemaker : Kajo Malek

wine of origin : Simonsberg, Stellenbosch

analysis : alc : 14.21 % vol rs : 1.58 g/l pH : 3.60 ta : 5.80 g/l

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

pack : Bottle **closure :** Cork

ageing : Chardonnay 2009 is drinking well now, but can be drunk a 2 - 4 years after vintage.

in the vineyard : Soil: Red Hutton

Slope Direction: SE Facing

Age of Vineyard: 12 years old

Yield: 5.2 tons per hectare

Rootstock: Richter 99

Our Chardonnay was hand picked and vinified from a selection of rows out of a top-performing dry land block of vineyard on the farm.

in the cellar : Grapes were hand sorted and whole bunch pressed in a traditional basket press. Alcoholic fermentation was done in a selection of French 300 litre barrels where it matured for 10 months before bottling. Oaking: 20% New French barrels, 80% 2nd and 3rd fill French barrels. Barrels were stirred once a week to add a buttery full bodied complexity. Fermentation: grapes were barrel fermented at a low temperature to ensure fruit flavors on both nose and palate. malolactic fermentation was 100% completed. Then the wine was lightly filtered before bottling and then labeled on the farm.

