

## Savanha Sun Chardonnay 2009

A medium-bodied wine with aromas of tropical fruit and citrus that follow through to a well-structured palate with a lingering aftertaste.

Serve with pan fried salmon in a lemon butter sauce.

**variety :** Chardonnay | 100 % chardonnay

**winery :** Savanha

**winemaker :** Anton Swarts

**wine of origin :** Western Cape

**analysis :** alc : 14 % vol   rs : 3.7 g/l   pH : 3.58   ta : 5.78 g/l

**type :** White   **style :** Dry   **body :** Medium   **taste :** Fruity

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

**in the vineyard :** Trellised vines and bushvines yielded the grapes for this wine. The vines are 6-12 years old, recieved supplementary drip irrigation and produced 10-14 tons per hectare.

**about the harvest:** The grapes were hand-harvested at optimum ripeness, de-stemmed, and lightly crushed. The wine is made up pf 90% free run juice and 10% lightly pressed juice. The juice fermented in stainless steel tanks until dry at 12-15C. Selected wines were blended and maturation occured on the fine lees for two months prior to racking, stabilisation and bottling.

