

Shepherd's Cottage Chenin Blanc Chardonnay 2010

A blend in which the characteristics of each of the varieties in the blend contribute to creating a complex multi dimensional wine, with aromas of pineapple, pear and herbaceous nuances. Crisp on the palate, complimented by refreshing tropical and herbaceous flavours. The aftertaste lingers and invites the second sip!

Enjoyed chilled, on its own or with fresh line fish, seafood dishes, pastas and salads.

variety : Chenin Blanc | 60% Chenin Blanc 40% Chardonnay

winery : Overgaauw Estate

winemaker : David van Velden

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 3. g/l pH : 3.6 ta : 6.86 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Vineyard location: *Stellenbosch Kloof 150m above sea level, S-facing, 15km from False Bay*

Moderate Climate: *Winter ave temp: 13°C (min 7°C, max 17°C)*

Summer ave temp: *25.5°C (min 20.5°, max 30.5°C)*

Soil Type: *Deep Hutton and Clovelly (decomposed Granite)*

Age of vines: *CB:16 years, Ch:34, 31 & 13 years,*

Trellising: *4-wire hedge system with moveable wires
Pruning Cordon system with 2 bud spurs.*

about the harvest: Harvest date: February to March 2010

Yield per hectare: 6 - 8tons

Sugar at harvesting: 22°B to 23°B

in the cellar : Length of fermentation: 15 days at average 15°C,

Left on the lees: The Chenin Blanc and Chardonnay components were left on the lees for 7 weeks after fermentation, with weekly battonage.

Alcohol: 12.5 %vol

Total Acid: 6.86 g/l

pH: 3.6

Residual sugar: 3. g/l

