

Slaley Chardonnay 2009

A very similar year than 2006, less wood to smoothen the pallet. The wine was fermented naturally to respect fruit and enhance pure elegance and produce more polysaccharides for a fuller and richer mouthfeel. The wine was aged on the lees for the full 11 months allowing for lees autolyses. A rich wine showing aromas of peach, apricot and perfume with hints of grapefruit and quince. The palate is big and mouth filling with flavours of apricot, minerality and lime. Perfect do enjoy with fish dishes, or salads in the summer. *Winemaker Marius Malan*

variety : Chardonnay | 100% Chardonnay

winery : Slaley Wines

winemaker : Marius Malan

wine of origin : Stellenbosch

analysis : alc : 13.85 % vol rs : 1.7 g/l pH : 3.24 ta : 6.3 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : **Age of vines:** 29years

Trellising: 5 wire trellising

Pruning: Cordon with spurs

Soil: Deep Hutton.

Position: South West facing slope of Simonsberg on the farm Slaley.

Irrigation: Drip

about the harvest: **Yield :** 6.5 ton/ha

Harvest Date : February 17th , 2009

in the cellar : **Fermentation:** Naturally barrel fermented.

Maturation: 11 months - 100% French oak (63% 3rd fill, 37% 4rd fill)

Fining: Bentonite (40g p/hl)

Filtration: Sheet filtration on bottling line only.

