

Saronsberg Chardonnay 2008

The wine has a light straw colour and flavours of butterscotch, nutty caramel, pear and lime. It has a rich, silky palate and a balanced oak finish.

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variety : Chardonnay | 95% Chardonnay, 5% Viognier

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 14.45 % vol rs : 2.6 g/l pH : 3.48 ta : 5.9 g/l va : 0.49 g/l

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

pack : Bottle **closure :** Cork

Concours Mondial De Bruxelles 2010

ageing : This wine should reach its peak by end 2006 and can be enjoyed with a variety of dishes or on its own.

in the vineyard :

Cultivar: Chardonnay

Clones: CY95, CY548

Age: 6years

Soil: Mediumdeep, partially decomposed Malmesburyshale

about the harvest:

Harvest: 12February2008

Yield: 4,6ton/ha

Balling: 23,5°B

pH: 3,38

Totalacid: 6,80g/l

