

Seidelberg Chardonnay 2009

Fruit salad and gooseberry. Almond, baked bread, butter and vanilla. A taste of pineapple on buttered toast. The wine has a creamy, satin finish. Full of flavor.

This wooded white wine is great with dishes such as smoked duck.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.5 ta : 6.6 g/l

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

pack : Bottle **closure :** Cork

Michelangelo CCL International Wine Tasting Awards 2010 - Gold Medal

in the vineyard : 2009 harvest was extremely interesting and unpredictable with heat waves, cold spells and rain. The season was very cool except for the hot spell during January. It promises to be a good harvest with fruity, strong tannin wines.

about the harvest: The grapes for the Seidelberg Chardonnay come from two different vineyards. One in the weathered granite slopes of the mountain.

in the cellar : This parcel of Chardonnay is pressed with whole bunches and fermented in French oak barrels. The wine is left and stirred every week for 6 months in the barrels. The fruit for the 2nd component is from the deep limestone soils on the Seidel Estate. Natural and very typical Chardonnay characteristics without needing oak. After 6 months a blend is made and further aged for a couple of months before bottling.

