

Alexanderfontein Chardonnay 2010

Colour: Light yellow with green undertones.

Aroma: White peach with citrus aromas.

Flavours: Fruity with Lemon and Lime flavours.

Finish: Good balance and its acidity creates a vibrantly fresh wine.

General: On our estate the Chardonnay tends to accumulate more potassium in the skins. When the potassium is allowed to be extracted in the juice, it leads to a big drop in pH. We therefore went through the pressing process with urgency, obtaining juice that is clean, has a high natural acidity and a good pH.

variety : Chardonnay | 100% Chardonnay

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin : Darling

analysis : alc : 13.94 % vol rs : 1.5 g/l pH : 3.49 ta : 7.3 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : Optimum drinkability: 2010 - 2011

about the harvest: The grapes were allowed to turn to a ripe yellow colour before picking at 22.8°B.

Harvest date: March 2010

in the cellar : No skin contact was allowed and the juice was cooled down to 14°C before fermentation. The wine was left on the lees for 2.5 months before bottling.

Bottling date: July 2010

