

## False Bay Chardonnay 2010

Aromas of pineapple, lime and peach is balanced by the mineral core.

The wine has great concentration and length which makes it a great partner for food.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Waterkloof

**winemaker :** Werner Engelbrecht

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol   rs : 1.8 g/l   pH : 3.59   ta : 5.7 g/l

**type :** White

**pack :** Bottle   **closure :** Cork

### in the vineyard : Vineyards

We selected vineyards in the Robertson area for this wine. Chardonnay has over the years become synonymous with the Robertson area. Vineyards from the chalky Robertson soils tend to produce wines with good concentration and minerality, which is very important to us.

### The 2009/10 Growing Season

After a very cool 2008/09 growing season, the 2009/10 vintage was one of the most difficult in years. Strong winds of up to 120 km/h and rain storms at the end of October were some of the climatic factors we had to battle with during spring. The wind created havoc right through the season, blowing off shoots and reducing the yield significantly. Cool weather prevailed through spring into late February 2010 and had a positive influence on the quality of the grapes.

**about the harvest:** Hand harvesting was done only in the early morning.

**in the cellar :** De-stemming took place and the juice separated from skins using a bag press. Settling took place overnight at a temperature of approx 12°C. The clear juice was inoculated and fermented for almost 4 weeks at a temperature of 16 - 18°C. After completion of fermentation, it was left on the primary lees for another month in order to add more weight and complexity to the wine. It was sulphured and left to age on the fine lees until bottling.

