

## Elgin Vintners Chardonnay 2009

This Chardonnay displays alluring aromas of fresh lemon, lime and apple blossom on the nose. The palate reveals a wonderful minerality, with layers of complexity enhanced by subtle nuances of wood.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Elgin Vintners

**winemaker :** Kevin Grant

**wine of origin :** Elgin

**analysis :** alc : 13.94 % vol    rs : 3.2 g/l    pH : 3.19    ta : 7.6 g/l

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

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

**International Wine Challenge 2011 - Silver Medal**

IWSC 2010 Silver Best in Class

Bronze Medal - Old Mutual Trophy Wine Show

Commented - International Wine Challenge 2010

**ageing :** This wine drinks beautifully now but has great maturation potential.

**in the vineyard :** This VSP trellised single vineyard shows perfect balance, the secret to wine quality. Clone CY96 on 101-14 Mgt rootstock.

**about the harvest:** Harvest date: 20th March 2009

**in the cellar :** A minimalist, non-interventionist winemaking approach was adopted in the same tradition of the Burgundian Chardonnays. The wine is 100% barrel fermented and carefully matured in specially selected small French oak barriques, of which one third were new, sourced exclusively from Burgundian coopers. Only 30% of the wine underwent malolactic fermentation. Fortnightly batonnage was employed throughout the 10 month maturation period before being prepared for bottling in January 2010.

