

Bonaire Chardonnay Unwooded 2010

This elegant unwooded Chardonnay shows an enticing nose of spicy aromas, honeydew melon and white blossom with hints of apple and lime. A silky entry on the palate leads to tropical fruit flavours and mineral undertones backed with a crisp acidity and a balanced finish.

variety : Chardonnay | 100% Chardonnay

winery : Bonaire

winemaker : _

wine of origin : Coastal Region

analysis : alc : 13.44 % vol rs : 3.4 g/l pH : 3.39 ta : 6.6 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Terroir: North-facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture:

Trellising: 4 wire Perold

Age of vines: 20 years

Irrigation: Dry-land conditions

about the harvest: The grapes were harvested at optimum phenolic ripeness.

Yield: 5t/ha

in the cellar : After crushing and destemming the grapes received 6 hours of skin contact to extract optimum flavour. The juice was settled for 12 hours before it was racked and selected yeasts were added. Fermentation took place over a period of four weeks in stainless steel tanks.

After fermentation the wine was left on the lees for 3 months and stirred weekly to enhance the richness and the mouthfeel of the wine.

