

Lourensford Estate Chardonnay 2010

A cool area Chardonnay; the power of the wine lying in its elegance, steered by a good concentration of grapefruit and fresh peaches.

Enjoy with fish, pasta, any white meat or vegetarian dishes.

variety : Chardonnay | 100% Chardonnay

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin :

analysis : alc : 13.5 % vol rs : 3 g/l pH : 3.57 ta : 6.3 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

ageing : Enjoy up to 2 years after the vintage.

in the vineyard : Altitude: 200 - 300 m above sea level

Age of vines: 5 - 10 years

Origin: Grapes from Lourensford Wine Estate.

Soil: Situated on Sweetwater soil profiles.

about the harvest: Harvested early morning in February 2009. This was done mainly to protect the delicate fruit flavours.

in the cellar : Grapes were destemmed and crushed prior to mash cooling. Gentle pressing followed by over-night settling of the juice with pectolytic enzymes. Cold fermentations at 13 - 18°C with selected yeast strains. 26% of the wine, all Chardonnay, was barrel fermented in 300 litre French oak while the rest was tank fermented. The barrel were rolled fortnightly to improve the extract and body of the wine. The final selection of the best Chardonnay was blended with 14% tank fermented.

