

Middelvlei Chardonnay 2006

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The nose and palate show hints of tropical fruit and a generous touch of spice. Luscious peach and guava flavours add to the fruitiness of this elegant wine.

variety : Chardonnay | 100% Chardonnay

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Devon Valley

analysis : alc : 13.90 % vol rs : 2.1 g/l pH : 3.8 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : At Middelvlei, 21 hectares are devoted to Chardonnay, and grapes from only the best five hectares were used to make the 2009 Chardonnay. The vines, grafted onto Richter 99 rootstock, were planted in 1994. The vineyards face west and are situated at 160m above sea level.

The conditions for the healthy growth and ripening of the grapes during the growing season (September – December) were ideal. The rainfall during the winter before the vintage, as well as the growing season, was average. The annual rainfall was 660mm for the 2005/2006 season compared to the long-term annual rainfall of 700mm.

about the harvest: The grapes were harvested on 16 February 2006 at an average sugar level of 23° Balling. They were handpicked and placed in small baskets to prevent bruising.

in the cellar : In the cellar the juice received 30 minutes skin contact. 30% of the wine was fermented in oak and the remaining 70% percent was tank fermented.

Bottled: 2 May 2006

