

Stormhoek Chardonnay / Viognier 2010

Vibrant tropical flavours of guava and pineapple balanced by taut acidity and well integrated oak aromas.

variety : Chardonnay | 80% Chardonnay, 20% Viognier

winery : Origin Wine

winemaker : Alain Cajoux

wine of origin : Stellenbosch

analysis : alc : 13.3 % vol rs : 3.09 g/l pH : 3.46 ta : 5.47 g/l va : 0.43 g/l so2 : 95 mg/l fso2 : 45 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Area planted: 42 ha

Age of vines: 8 - 10 years

Rootstock: Richter 99

Clone: CY8D/VR1A

Trellis system: 3 Wire

Irrigation: Yes

Vine density: 2500 vines/ha

Soil: Hutton & Clay

Climate: Coastal

about the harvest: Date: End of Feb

Type: Handpicked

Yield: 8 - 12 ton/ha

in the cellar : Crushing/Destemming: Gentle Destalking

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): Maintained fermentation temperature at 14 - 16°C

Yeast Strain: CKS 102

Malolactic (y/n): Yes partially

Lees contact / batonnage: On fine lees and weekly batonnage for 4 month.

Barrel ageing (oak type, % of blend, duration): 10% of the blend was fermented in new French Oak Barrels

Or other method of oak maturation (chips etc.): No

Fining: Bentonite

Filtration: Kieselguhr

Stabilisation: Cold at -4°C

Does this wine contain any genetically modified ingredients? NO

