

Cape Discovery Chardonnay 2010

Inviting citrus and lime notes. Oak aromas not overpowering the freshness. This wine is tailored for enjoyment, a quaffable wine.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 5.48 g/l pH : 3.63 ta : 5.648 g/l va : 0.13 g/l so2 : 97 mg/l fso2 : 40 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : **Soil:** Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate/Vintage Conditions: Cool ocean breeze, receiving early morning sun.

about the harvest: **Date of harvest:** mid-March

Type of harvest: Hand harvest in the cool morning.

in the cellar : **Method:** 6 - 24 hour skin contact, free-run juice only.

Fermentation Temperature: 12° C

Length: 60 days; extended lees contact, small wooded component added from small French barrels.

Malolactic Fermentation: None

