

Cape Point Vineyards Chardonnay 2009

The wine shows a complex array of citrus, apricot, oatmeal and honey flavours with strong minerality and some subtle toasty notes. This all follows onto a wonderfully full palate with crisp acids and great length.

variety : Chardonnay | 100% Chardonnay

winery : Cape Point Vineyards

winemaker : Duncan Savage

wine of origin : Cape Point

analysis : alc : 13.08 % vol rs : 2.5 g/l pH : 3.5 ta : 6.2 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

ageing : This Chardonnay is drinking beautifully at present, but try to exercise patience as it will only improve over the next 2 - 5 years.

in the vineyard : · Variety : Chardonnay

- Trellis : Vertical trellis
- Planting Density : 3200 vines/ha
- Soil : Decomposed sandstone
- Irrigation : Drip
- Yield : 6 tons/ha

about the harvest: Grapes for this wine are picked on the picturesque south facing Noordhoek slopes from the Peninsula's southern most vineyards. The grapes were harvested between 22° - 23.5° Balling in the early hours of the morning and were all hand-picked.

in the cellar : · Crushing : whole bunch pressed, oxidative handling

- Settling : 24 hours
- Yeast : spontaneous and inoculated ferments
- Fermentation : 100% barrel fermented
- Fermentation Temperature : 18-25°C
- Barrel Ageing : aged for 11 months in barrel on gross fermentation lees; 40% new wood, remainder 2nd and 3rd fill. 30% malolactic fermentation

