

## Winters Drift Chardonnay 2011

Colour: A light gold colour wine with slight green reflections.

Nose: On the nose the wine delivers soft pear, butterscotch and vanilla aromas. The complexity is characteristic of a long, cool ripening period.

Palate: On the palate, the wine burst with cultivar specific flavours. White nectarine flavours become apparent. The wood is seamlessly integrated to support, rather than overwhelm, the grape.

Will pair with a variety of white meat, fish and vegetable dishes.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Winters Drift

**winemaker** : \_

**wine of origin** : Elgin

**analysis** : alc : 13.5 % vol   rs : 4.1 g/l   pH : 3.23   ta : 7.1 g/l

**type** : White   **style** : Dry   **body** : Medium   **wooded**

**pack** : Bottle   **size** : 0   **closure** : Cork

**ageing** : 3 - 4 yearsbr /

**in the vineyard** : The Chardonnay vineyards have a (cooler) south facing aspect, and are 295m above sea level. Planted with a vine spacing of 2.5m x 1.5m in deep red/yellow soils with high water retention capacity, but very well drained. The first Chardonnay vineyards were planted in 2005.

**about the harvest**: Grapes were hand picked early in the morning to ensure only the best fruit to be vinified.

### Grape analysis

Sugar: 24.9°B

pH: 3.54

Total Acidity: 5.25 g/l

**in the cellar** : The grapes were sorted on a table. Cold fermented with selected yeast strains. 50% of the blend spend 8 months on primary lees in 100% 300 litre French oak (1st & 2nd fill) barrels. 50% of the blend is unwooded.

