

## Lanzerac Chardonnay 2010

The 2010 Chardonnay is full bodied and offers a complexity of flavours, including ripe citrus overlaid with traces of clove, ginger, butterscotch and vanilla.

Smoked salmon, white fish, creamy pasta dishes, pork or chicken. Enjoy chilled.

variety : Chardonnay | 100% Chardonnay

winery : Lanzerac Wine Estate

winemaker : Wynand Lategan

wine of origin : Stellenbosch

analysis : alc : 14.29 % vol rs : 2.93 g/l pH : 3.55 ta : 5.39 g/l

type : White style : Dry body : Full taste : Mineral wooded

pack : Bottle closure : Cork

ageing : The wine will hold its own for another 2 - 3 years of bottle maturation.

in the vineyard : Vineyard blocks: Seven different vineyard blocks, D4, D5, L3, L5, L10, L11 & L12

Area: 5.1 ha in total

Crop size: 37.7 tons

Tons per ha: 7.3 t/ha

Altitude: 166m - 375m

Age of vines: 17 (D4), 15 (D5), 9 (L12), 17 (L5), 18 (L3), and 17(L10) years.

Rootstock: Richter 99, Mgt 101/14

Clones: CY8 (D5), CY277/CY95A (L3), CY 95 (L12)

Soil: Deep well drained red (D5 and D4). Deep stony sand (L5, L10, L11 and L12) and medium deep well drained yellow (L3).

Plant direction: N/S

Trellising: 5-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches.

Density: 3 600 vines per ha on average.

Space between rows: 2.5m (L11, L12), 1.8m (L3, L10), 2.1m (D5)

Space between vines: 1.5m (L12), 1.2m (L3), 1m (D5).

Irrigation: Micro spitters controlled by computer system through moisture metres and tensiometres. This enables stress management of the vines to produce optimum fruit quality. This is done in accordance with the water retention ability of the specific vineyard block.

Canopy management: Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2). Summer manipulation in the form of suckering; shoot thinning and positioning complement the winter pruning.

about the harvest: All harvesting is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes are picked when fully ripe. The grapes were picked between 22.5° and 24° Balling.

Harvest date: February 2010.

