

Iona Chardonnay 2009

Rich, creamy and nutty with a lemony acidity, strong mineral undertones and a discreet use of French oak.

variety : Chardonnay | 100% Chardonnay

winery : Iona Wines

winemaker : John Seccombe

wine of origin : Elgin

analysis : alc : 14 % vol rs : 3.5 g/l pH : 3.47 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork

Gold Winner: Sommelier Wine Awards

in the vineyard : The cool growing conditions of the Elgin Valley (South Africa) with the resultant minerality and wonderful natural acidity that we get in our grapes make Chardonnay an ideal variety for Iona. A limited amount is produced from 2½ ha.

in the cellar : In order to retain the complex array of flavours from the vineyard, oak barrels are only used to complement these flavours. 50% of the wine is wild fermented in French oak of which only 20% is new wood. Careful stirring of the lees gives a rich, concentrated mouthfeel. The wine does not go through malolactic fermentation and retains the natural fruit flavour and fresh lemony acidity with a rich, creamy mouthfeel.

