

The Winery of Good Hope Unoaked Chardonnay 2010

This unoaked Chardonnay sets-out to give you an easy-drinking yet classy wine. With more freshness, elegance and depth than commercial methods customarily permit. No sickly-sweet or artificial flavours. A wonderful citrus zest and mineral tang of its aromatics, bedded in the fruit and seductive texture characteristic of good Chardonnay. This is not a one glass wonder, but a wine that you can enjoy a bottle of. For those of you who despairingly thought that Chardonnay had to taste like butterscotch, this will restore your faith in this beautiful grape.

variety : Chardonnay | 100% Chardonnay

winery : The Winery of Good Hope

winemaker : Team Effort

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.66 g/l pH : 3.58 ta : 6.2 g/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

in the vineyard : A blend of Chardonnay from 3 complementary locations. The first, smallest component, from Ocean-facing Stellenbosch-Helderberg vineyards. The 2nd from the area between Paarl and Malmesbury and the 3rd from the Aprilskloof valley on the Pardeberg Mountain, in the Swartland. Each contributing a different facet to the eventual blend. Green harvest thinning was carried-out sufficiently early in the growing cycle, allowing for a smaller yield (+/- 50l / ha) than customary at this market level. 2010 was a bit of a weird vintage –a very late flowering followed by an early harvest. We feared the worst at that point. After a less hot than usual summer subsequently, with crop yields very low this year all-round, between 25 – 40%, depending on varietal and location, the grape quality surprised us with its excellent concentration. The outcome has been very focused and clear flavours in the wines, which makes this unoaked Chardonnay a true, unadulterated expression of the Chardonnay grape. 2010 has surprised us all by its quality, not that we are complaining!

about the harvest: Separate parcels picked individually and by hand at varying ripeness, in order to build good complexity of acidity, fruit, depth and minerality.

in the cellar : Vinified with minimum skin contact, using free run juice only. Reductively handled to obtain fresh, clear juice. Cool fermentation in stainless steel tanks with neutral yeast (favouring fruit enhancement). No oaking. Kept in tank on lees for 6 months, with regular battonnage. Components blended relatively early to ensure integration and stability of individual varietal freshness. Minimal fining prior to filtration. Focus on fruit retention, natural amplification of flavours through lees work and fresh, natural minerality and acidity.

