

Savanha Sun Chardonnay 2010

A medium-bodied wine with aromas of tropical fruit and citrus that follow through to a well-structured palate with a lingering aftertaste.

Serve well-chilled. Ideal with pan fried salmon in a lemon butter sauce.

variety : Chardonnay | 100 % chardonnay

winery : Savanha

winemaker : Anton Swarts

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 3.76 g/l pH : 3.58 ta : 5.78 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Drink now, or keep up to 2 years from harvest.

in the vineyard : Trellised and bush vines yielded the grapes for this wine. The vines are 8 - 14 years old, received supplementary drip irrigation and produced 10 – 14 tons per hectare.

about the harvest:

Grapes harvested by hand from selected vineyard blocks. Grapes received at cellar, destemmed, slightly crushed and pressed.

The juice of the individual block selections (some kept separate and some blended) are fermented dry in stainless steel tanks at $\pm 12-15^{\circ}\text{C}$.

Only the best tanks are selected for the final preparation of the blend. Maturation occurred on the fine lees for two months prior preparation for bottling.

