

## Marklew Chardonnay 2010

Wonderfully rich and indulgent with hints of citrus and butterscotch.

Fish (calamari, salmon), Thai curry, soups.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Marklew Wines

**winemaker** : Kajo Malek

**wine of origin** : Simonsberg, Stellenbosch

**analysis** : **alc** : 13.23 % vol **rs** : 2.9 g/l **pH** : 3.59 **ta** : 6.3 g/l

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

**pack** : Bottle **closure** : Cork

**ageing** : Chardonnay 2010 is drinking well now, but can be drunk a 2-4 years after vintage.

**in the vineyard** : Soil: Red Hutton

Slope Direction: SE Facing

Age of Vineyard: 13 years old

Rootstock: Richter 99

**about the harvest**: Our Chardonnay was hand picked and vinified from a selection of rows out of a top-performing dry land block of vineyard on the farm.

**in the cellar** : Grapes were hand sorted and whole bunch pressed. Alcoholic fermentation was done in a selection of French 300 litre barrels where it matured for 10 months before bottling. Oaking - 20% New French barrels, 80% 2nd and 3rd fill French barrels. Barrels were rolled once a week to add a buttery full bodied complexity. Fermentation - grapes were barrel fermented at a low temperature to ensure fruit flavours on both nose and palate. MLF was 100% completed on 50% of barrels. Wild yeast fermentation on a few barrels added to complexity. The wine was lightly filtered before bottling and then labelled on the farm.

