

Tjhaba Chardonnay 2009

The wine shows rich aromas of citrus and oak with notes of apple and vanilla. Prominent citrus follows through to an elegant palate with fresh acidity undertones of oak.

Serve with roasted pork loin in a garden-herb sauce.

variety : Chardonnay | 100% Chardonnay

winery : Savanha

winemaker : Jacques Erasmus

wine of origin : Coastal Region

analysis : alc : 14.58 % vol rs : 5.4 g/l pH : 3.48 ta : 5.7 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Trellised, 10 year-old vines planted on south-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks at 23-24° Balling, sorted, de-stemmed and crushed. Following fermentation in French oak barrels, the wine matured on the lees for 9 months. Only the finest wine was selected for blending and bottling.

