

La Vierge Jezebel Chardonnay 2010

Jezebel, how many have you enchanted with your painted lips, your mysterious gaze, your treacherous smile? Into how many dreams did you step with your promise of sensual love? Your nature has remained an enigma but the power of your legend lives on in La Vierge Chardonnay, a wine with a delightful, distinctive and alluring character.

This wine combines well with seafood and white meat dishes.

variety : Chardonnay | 100% Chardonnay

winery : La Vierge Wines

winemaker : Marc van Halderen

wine of origin : Hemel-en-Aarde Ridge

analysis : alc : 13.3 % vol rs : 2.3 g/l pH : 3.33 ta : 6.3 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Enjoy now or allow to age for maximum result and enjoyment.

in the vineyard : This maiden vintage offering produced from shy-bearing vineyards that are situated on Babylon Farm in the Ward of Hemel-en-Aarde Ridge, Walker Bay. The wine, a clear and true reflection of the potential of the unique soils and maritime site situated in the hills above Hermanus, is released a year after vintage as a prime example of maritime influenced Chardonnay.

Name: Jezebel, how many have you enchanted with your painted lips, your mysterious gaze, your treacherous smile? Into how many dreams did you step with your promise of sensual love? How many yearned for your perfumed breast? Your nature has remained an enigma but the power of your legend lives on in La Vierge Chardonnay, a wine with a delightful, distinctive and alluring character.

Soil Type: Planted to Argillaceous Shale of the Bokkeveld Series

Aspect: South and South East

Trellising System: Vertical Shoot Positioning (Perold)

Age of Vines: 4 years

Vines per hectare: 5400

Climate: These Walker Bay vineyards of Hemel-en-Aarde Ridge are situated within close proximity to the Atlantic Ocean.

about the harvest: All grapes were harvested by hand in cool early morning temperatures. The grapes were harvested in three batches during mid-March in order to obtain complexity and express terroir and clone variation.

Average Yield: 2.5 - 4.5 tons/ha (16 - 30 hl/ha)

in the cellar : These batches of Chardonnay grapes were harvested early in the morning and pressed in Burgundian style of whole bunch at cold temperatures to preserve flavours and aromas. The clusters were lightly pressed and the juice left to settle for a period of 48 hours at 5° C. The must was fed into a selection of Burgundian small oak barriques through gravity. Fermentation was maintained at temperatures between 15° - 22° C until the wine was dry. 25% new barrels were used with the remainder a selection of older barrels. Thereafter only a small portion of the wine was allowed to go through Malo Lactic conversion. Further evolution and ageing occurred on the lee's with careful stirring and topping up of the barrels. After selective blending the wine benefitted from a further two months of maturation on the fermentation lee's in tank, in order to further develop complexity and character



on the nose and palate. The wine was bottled in early January and allowed to settle in bottle for 4 months prior to release.

Production: 1257 cases of 6 x 750ml bottles