

## Uitkyk Chardonnay 2009

Colour: Golden yellow with faint green tinges.

Bouquet: Melon and lime with peach and vanilla in the background.

Taste: Upfront citrus and pineapple with sweet vanilla following through on the palate.

Enjoy with richer fish such as yellow-tail or salmon baked in cream and mushrooms. It is delicious with roast pork, apple sauce and crackling; with veal chops braised in the Chardonnay and tarragon. It is delightful on its own as it has not been over-wooded. Serve chilled at 12° - 14° C but not too cold!

**variety** : Chardonnay | 95% Chardonnay, 5% Sauvignon Blanc

**winery** : Uitkyk Estate

**winemaker** : Estelle Lourens

**wine of origin** : Simonsberg

**analysis** : alc : 13.75 % vol   rs : 3.3 g/l   pH : 3.3   ta : 7.14 g/l   va : 0.47 g/l

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

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

**ageing** : This Chardonnay's youthful individuality and upfront fruit make it a superb enjoyment right now. With careful cellaring, however, it will gain in complexity and character.

**in the vineyard** : Uitkyk Estate is 600ha in size with 140ha under vines. An interesting variety of cultivars are planted on the estate: Chardonnay, Sémillon, Chenin blanc, Viognier, Pinot Grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvèdre, Petit Verdot and Pinot noir. During the 2009 vintage 781 tonnes were harvested at the cellar.

The grapes used to craft this wine came from two vineyards situated at 260 - 320 metres above sea level and facing north-east and due south. The vines which are between 8 and 20 years old, are grafted onto nematode-resistant Richter 99 and R110 rootstocks and grow in soils originating from decomposed granite. They are trellised on a seven-wire system and received supplementary irrigation during the growing season.

The yields ranged from a very low 4 ton per hectare to 7 tons, which further enhanced the quality and complexity of the fruit. 5% Sauvignon blanc was added to the blend to add freshness and fruitiness.

*Viticulturist: Eben Archer*

**about the harvest**: The grapes were harvested from mid - February till mid - March at 23° - 24° Balling. The yields ranged from a very low 4 - 7 tons/ha, which further enhanced the quality and complexity of the fruit.

**in the cellar** : The grapes were harvested from mid-February till mid March at 23 - 24° Balling. Minimal skin contact was allowed and only the free-run juice was used. Fermentation was started with pure yeast cultures and soon afterwards the juice was transferred to wood. After fermenting for eight days, the wine was left on the lees for a period of 8½ months in 40% new oak, 35% second-fill and 25% third-fill barrels. The barrels were 20% American oak, 25% Hungarian oak, and the rest French Oak. During the maturation period, the lees were stirred every two weeks. The entire blend underwent malolactic fermentation.

