

## Ladera Dry White Wine 2010

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Ripe apples and citrus blossom on the nose, on the palate dried orange peel and a characteristic nuttiness, with full texture brought on by natural alcoholic and partial malo-lactic fermentation. Good balance, lingering aftertaste.

This wine is zesty enough to enjoy with salads and white meat dishes as an alternative to Sav Blanc, but also rich enough for spicy Thai curries

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**variety** : Chardonnay | 100% Chardonnay

**winery** : Ladera Artisan Wines

**winemaker** : Charles Ochse

**wine of origin** : Robertson Region

**analysis** : alc : 14.5 % vol   rs : 4.04 g/l   pH : 3.20   ta : 7.26 g/l   so2 : 130 mg/l

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

**pack** : Bottle   **closure** : Screwcap

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**ageing** : Enjoy drinking it for the next 2years.

**in the vineyard** : Vineyard was selected from the Robertson region.

**about the harvest**: Grapes are hand harvested in the cool morning and transported to the cellar.

**in the cellar** : The grapes are harvested and placed into cold rooms to drop the temperature to below 5° C. They are then destemmed and pressed, using only the free run and settled to clear the juice. The barrels are then filled without additions and left to begin a natural fermentation. Only older barrels are used to ensure purity of fruit and balance.