

## Aaldering Vineyards & Wines Chardonnay 2011

A full-bodied yet elegant wine that portrays distinct aromas of citrus, peach, and nuances of nut and butterscotch. A refined and creamy palate with a refreshing and well balanced acidity.

Ideal serving temperature between 12 - 14 degrees Celsius / 54 - 58 Fahrenheit.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Aaldering Vineyards & Wines

**winemaker** : Dustin Osborne

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol   rs : 2.25 g/l   pH : 3.47   ta : 5.67 g/l   va : 0.51 g/l   so2 :  
110 mg/l   fso2 : 38 mg/l

**type** : White   **style** : Dry

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

**ageing** : Enjoy right now or age up to 4 - 5 years. Bottled with a natural cork closure, in order to ensure a unique aging capacity.

**in the vineyard** : The first vintage of Aaldering Chardonnay produced and the first crops received from the newly (5 years old) 3 hectares planted vines.

**in the cellar** : Aged for 7 months on French oak barrels.

