

## Middelvlei Chardonnay Unoaked 2010

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The nose and palate show hints of tropical fruit and a generous touch of spice. Luscious peach and guava flavours add to the fruitiness of this elegant wine.

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Middelvlei Wines

**winemaker :** Tinnie Momberg

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol    rs : 2.0 g/l    ta : 5.2 g/l

**type :** White    **style :** Dry    **body :** Full    **taste :** Fruity

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

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**in the vineyard :** At Middelvlei, 21 hectares are devoted to Chardonnay, and grapes from only the best five hectares were used to make the 2009 Chardonnay. The vines, grafted onto Richter 99 rootstock, were planted in 1994. The vineyards face west and are situated at 160m above sea level.

The conditions for the healthy growth and ripening of the grapes during the growing season (September – December) were ideal. The rainfall during the winter before the vintage, as well as the growing season, was average. The annual rainfall was 660mm for the 2009/2010 season compared to the long-term annual rainfall of 700mm.

**about the harvest:** The grapes were harvested during February 2010 at an average sugar level of 24° Balling. They were handpicked and placed in small baskets to prevent bruising.

**in the cellar :** In the cellar the juice received 30 minutes skin contact. 100% was tank fermented.

Bottled: April 2010