

Uva Mira Single Vineyard Chardonnay 2010

Ebullient aromas of lime and peach, with beautiful mineral notes and excellent oak integration. Dense flavour's of citrus with a creamy complexity with a rich intense finish that lingers forever on the palate.

variety : Chardonnay | 100% Chardonnay

winery : Uva Mira Mountain Vineyards

winemaker : Matthew van Heerden

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.25 ta : 7.21 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Vineyard Soil: Highest Single chardonnay vineyard on the Slopes of the Helderberg in the Stellenbosch Region; 550 metres above sea level.

Predominantly decomposed granite and shale

Age of Vines: 15 Years old

Clone: Multi clone planting on R99

about the harvest: Yield: 5t/ha or around 32hl/ha

Grapes harvested at 22.0° B to 23° B

All grapes are handpicked only in the early morning during cooler weather, placed into lug boxes (smaller quantities mean reduced compaction and damage to the fruit) and then hand-sorted on sorting tables. Grapes harvested from the morning side of the vineyard and afternoon side are kept separate and made apart.

in the cellar : The grapes were treated in various ways either whole bunch pressed or destemmed and crushed. All pressing cycles are gentle and only free-run juice is used, followed by natural fermentation in small French oak barrels and then a small % of the wine is allowed to complete malolactic fermentation for added complexity.

Maturation: 11 Months in small French oak barrels with lees stirring (batonage) when needed.

Bottled: January 2011

Total production: 800 cases Of 6 or 15 barrels 228 litres