

Ondine Chardonnay 2010

Colour: Light yellow, straw like colour.

Aroma: White peach, lemon and lime and sweet vanilla.

Flavour: Oak, citrus, crisp acidity with creamy textures.

Finish: Well balanced and integrated wood(oak), vanilla oak good crisp acidity.

General: The great debate has always existed between wine supporters of a wooded and unwooded Chardonnay. We set out to combine the abundance of fruit in an unwooded product with a barreled matured Chardonnay.

variety : Chardonnay | 100% Chardonnay

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin : Darling

analysis : alc : 13.62 % vol rs : 1.9 g/l pH : 3.57 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Mineral **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : Optimum drinkability: 2010 - 2011br /

about the harvest: The grapes were handpicked at 22°B with great emphasis placed on the pH of the juice.

Harvest date: March 2009

in the cellar : No skin contact was allowed and the juice was quickly drawn off and cooled to 12°C. Fermented with less aromatic yeast allows the intrinsic quality of the grapes and terroir to come to the fore. Barrel fermentation was only done in 2nd and 3rd fill barrels. The wine was bâtonnaged regularly and aged for five months.

Bottling date: November 2009