

Naledi Chardonnay 2010

The wine shows rich aromas of citrus and butterscotch with notes of apple and vanilla. Prominent citrus follows through to an elegant palate with fresh acidity and undertones of toasty oak.

Roasted pork loin with apple sauce, fish cakes with parsley sauce, grilled tuna, smoked salmon.

variety : Chardonnay | 100% Chardonnay

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Coastal: Stellenbosch and Tygerberg

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.68 ta : 6.2 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

International Wine Challenge 2012 - Commended
Decanter World Wine Awards 2012 - Bronze Medal
Concours Mondial de Bruxelles 2012 - Silver Medal

in the vineyard : Origin

Coastal: Stellenbosch and Tygerberg

Climate

Average Temperature: Winter 9/18°C; Summer 14/27°C

Annual rainfall: 680 mm

Proximity to ocean: 15 km

Soil

Swartland, Estcourt and Kroonstad

Viticulture

Trellised 14 year-old vines planted on south-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 6 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks at 23 - 24° Balling.

in the cellar : Grapes were sorted, de-stemmed and crushed. Following fermentation in French oak barrels, the wine matured on the lees for 9 months. Only the finest wine was selected for blending and bottling.

Winemakers

Cellar Master: Frans Smit

Winemaker: Jacques Erasmus

