

MAN Vintners Chardonnay 2011

This refreshing style of chardonnay is made with a touch of oak for added complexity and richness. Melon, tropical fruit and citrus aromas, a rounded palate with butterscotch notes and prominent fruit flavours.

A versatile wine that will complement virtually any food. Serve chilled.

variety : Chardonnay | 100% Chardonnay

winery : MAN Family Wines

winemaker : Tyrrel Myburgh

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 4.1 g/l pH : 3.49 ta : 6.5 g/l

type : White **style :** Dry **body :** Medium

pack : Bottle **closure :** Screwcap

in the vineyard : Grape Source: From two dry-land vineyards in Perdeberg region of Paarl.

Ideal ripening conditions started the 2010 season, with cool temperatures prevailing. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Good winter rains in 2009 kept vineyards healthy throughout summer. Overall quality of grapes was very good indeed.

about the harvest: Sourced from two vineyards in the Agter-Paarl region. Grapes were hand harvested at full ripeness.

in the cellar : After pressing and settling, the must was inoculated with South African yeast. 15% of the wine was fermented in small American oak barrels; the remaining wine was fermented in stainless steel tanks. After fermentation all the wine was placed in stainless steel tanks, lying on the lees for 4 and ½ months with regular stirring. Fined and filtered before bottling.

Production: 10 000 cases of 12.