

Simonsvlei Premier Selection Chardonnay 2010

An elegant, lightly wooded white wine with aromas of lemon, pawpaw and soft vanilla on the nose and palate.

Enjoy with oysters, smoked meats or fish dishes.

variety : Chardonnay | 100% Chardonnay

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin : Western Cape

analysis : alc : 15.65 % vol rs : 4.57 g/l pH : 3.58 ta : 5.2 g/l so2 : 135 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Mainly low-lying bush vine vineyards with 20% trellised vineyards. Basic canopy and crop management with supplemented irrigation.

about the harvest: Harvest date mid-February.

YIELD: 8 – 10 t/ha

BALLING AT HARVEST: 24°B

in the cellar : Grapes are destemmed and crushed, after which it is coldsoaked for 12-18 hours prior to fermentation. Juice is fermented on wood in stainless steel tanks. Prior to bottling the wines are filtered and stabilized.

