

Grande Provence Chardonnay 2010

This is an elegant, full bodied, well balanced white wine with outstanding fruit and wood integration.

On the nose and palate there is upfront citrus, almond and creamy aromas. These are complemented by vanilla and butterscotch from the well integrated wood. The mouth feel is soft and the finish lingering and elegant.

This wine can be enjoyed on its own or served with smoked fish, seafood with creamy sauces, pork dishes, and ripened soft cheeses.

variety : Chardonnay | 100% Chardonnay

winery : Grande Provence Heritage Wine Estate

winemaker : Jaco Marais

wine of origin : Franschoek

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.4 ta : 5.4 g/l

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

pack : Bottle **closure :** Screwcap

2011 Veritas - Silver Award

2011 AWC Vienna International Wine Challenge - Silver Medal

2011 Michelangelo Wine Awards - Gold Award

ageing : This wine will develop and mature over a period of 2 - 3 years from vintage.

in the vineyard : The grapes are grown in a vineyard where low canopies allow high sun penetration, and minimal irrigation is used.

in the cellar : The wine was matured for 11 months in 60% first fill and 40% second fill French oak barrels.

