

## Cape Point Vineyards Chardonnay 2010

The wine shows a complex array of citrus, apricot, oatmeal and honey flavours with strong minerality and some subtle toasty notes. This all follows onto a wonderfully full palate with crisp acids and great length.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Cape Point Vineyards

**winemaker :** Duncan Savage

**wine of origin :** Cape Point

**analysis :** alc : 13.08 % vol   rs : 3.5 g/l   pH : 3.5   ta : 7.2 g/l   so2 : 111 mg/l   fso2 : 32 mg/l

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

**pack :** Bottle   **closure :** Cork

**ageing :** This Chardonnay is drinking beautifully at present, but try to exercise patience as it will only improve over the next 2 - 5 years.

**in the vineyard :** Variety: Chardonnay

Trellis: Vertical trellis

Planting Density: 3200 vines/ha

Soil: Decomposed sandstone

Irrigation: Drip

Yield: 4 tons/ha

**about the harvest:** Grapes for this wine are picked on the picturesque south facing Noordhoek slopes from the Peninsulas' southern most vineyards. The grapes were harvested between 22° - 23.5° Balling in the early hours of the morning and were all hand-picked.

**in the cellar :** Crushing: whole bunch pressed, oxidative handling

Settling: 8 hours

Yeast: spontaneous and inoculated ferments

Fermentation: 100% barrel fermented

Fermentation Temperature: 18-25°C

Barrel Ageing: aged for 11 months in barrel on gross fermentation lees; 20% new wood, remainder 2nd and 3rd fill. 30% malolactic fermentation

