

## Elgin Vintners Chardonnay 2010

This Chardonnay displays alluring aromas of fresh lemon, lime and apple blossom on the nose. The palate reveals a wonderful minerality, with layers of complexity enhanced by subtle nuances of wood.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Elgin Vintners

**winemaker** : Kevin Grant

**wine of origin** : Elgin

**analysis** : **alc** : 13.32 % vol **rs** : 2.2 g/l **pH** : 3.48 **ta** : 6.6 g/l

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

**pack** : Bottle **closure** : Screwcap

Old Mutual Trophy Wine Show 2012 - Silver  
International Wine Challenge 2011 - Silver Medal

**ageing** : This wine drinks beautifully now but has great maturation potential.

**in the vineyard** : Soil Type: The Glenrosa soils of Elgin Orchards and Rowey Farm.  
Viticulture: Both vineyards are VSP trained and are from Clone CY96 and CY95.

**about the harvest**: Elgin Orchards: 11th March 2010 (10.5 tons)  
Rowey Farm: 18th March 2010 (2.5 tons)

**in the cellar** : A minimalist, non-interventionist winemaking approach was adopted in the same tradition of the Burgundian Chardonnays. The wine is 100% barrel fermented and carefully matured in specially selected small French oak barriques, of which one third were new, sourced exclusively from Burgundian coopers. Only 30% of the wine underwent malolactic fermentation. Fortnightly batonnage was employed throughout the 10 month maturation period.

Bottling date: 10th December 2010

