

## Saronsberg Chardonnay 2010

The wine has a light straw colour and flavours of butterscotch, nutty caramel, pear and lime. It has a rich, silky palate and a balanced oak finish.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Saronsberg Cellar

**winemaker** : Dewaldt Heyns

**wine of origin** : Breede River

**analysis** : **alc** : 14.05 % vol **rs** : 3.7 g/l **pH** : 3.51 **ta** : 5.6 g/l **va** : 0.55 g/l

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

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

**in the vineyard** : Cultivar: Chardonnay

Clones: CY95, CY 548

Age: 6years

Soil: Medium deep, partially decomposed Malmesbury shale

**about the harvest**: The grapes were hand-picked in the early morning

Harvest: 12February 2010

Yield: 4.6ton/ha

Balling: 23.5° B

pH: 23.5

Total acid: 5.6g/l

**in the cellar** : After harvesting the grapes were force cooled to 4° C, pressed whole bunch, separating the free-run and press fractions. The juice was settled at 5° C for 48 hours. Racked and inoculated with Vin 13 in new 300l Allier French oak barrels, using three different coopers. A portion of 15% was tank fermented as a blending component. The wine fermented at 13° to 16° C for 20 days. A selection of barrels were blended and 4% barrel fermented Viognier was introduced, adding complexity. After blending it was returned to barrels. After a total barrel maturation period of 12 months the wine was racked, protein stabilized and bottled with a fine sheet filtration. It was released after 12 months bottle maturation.

