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Fairhills Chardonnay 2011

Pale straw in colour. This wine opens creamy aromas, complex with rich citrus, pineapples and vanilla. Rich and creamy on the palate with a long finish.

Excellent for picnics and lively dinners. Complements seafood, chicken, veal and pasta.



variety : Chardonnay | 100% Chardonnay
winery : Origin Wine
winemaker : Shawn Thomson / Hermias Hugo
wine of origin : Western Cape
analysis : **alc :** 12.76 % vol **rs :** 4.5 g/l **pH :** 3.27 **ta :** 5.85 g/l **va :** 0.42 g/l **so2 :** 132 mg/l **fso2 :** 45 mg/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Appellation: Western Cape
Area planted: 45 ha
Age of vines: 10 - 13 years
Rootstock: Richter 99
Clone: Unknown and CY7
Trellis system: 3 Wire
Irrigation: Yes
Vine density: 2400 vines/ha
Soil: Hutton & Clay
Climate: Mediterranean

about the harvest: Date: Early February
Type: Handpicked
Yield: 7 ton/ha

in the cellar : Crushing/Destemming: Gentle Destalking
Tanks (type): Stainless Steel
Fermentation protocol (vessel, temp, duration): Maintained fermentation temperature at 14 - 17°C
Yeast Strain: EC- 18 / D47
Malolactic (y/n): No
Lees contact / battonage: Yes 5 months, pumping over fortnightly
Barrel ageing (oak type, % of blend, duration): 30% partially fermented in French oak barrels
Fining: Bentonite
Filtration: Kieselguhr
Stabilisation: Cold at -4ºC