

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 -4°C

