

Waterhof Chardonnay Reserve 2011

Elegant, soft citrus and lime flavours. Wood component fully integrated, yet not overpowering. 12 months lees contact, lingering with perfect mid-palate.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 0.5 g/l pH : 3.21 ta : 6.7 g/l va : 0.49 g/l so2 : 94 mg/l fso2 : 38 mg/l

type : White **style :** Dry **body :** Soft **wooded**

pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Silver Medal

2011 Best Value Award

***1/2 stars in John Platter

Sliver Trophy – 2010 Old Mutual Trophy Show

in the vineyard : **Soil:** Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate/Vintage Conditions: Cool ocean breeze, receiving early morning sun.

about the harvest: **Date of harvest:** February

Type of harvest: Cool, early morning harvest by hand.

in the cellar : **Method:** 6 - 24 hours skin contact, free run juice only.

Fermentation Temperature: 12° C and natural fermentation

Length: 270 days; extended lees contact; predominantly wooded in 225 litre French barrels for 9 month period. *Sur lie* styled wine. Batonage on regular basis through out aging process.

Malolactic: None

