

Rooiberg Chardonnay Reserve 2011

Our wine exhibits classic Chardonnay varietal characteristics- bright fruit flavours and balanced acidity. Lemon toned; complex, tropical and citrus aromas with vibrant buttery tones. Sweet entry, deep fruit flavours and full bodied. Lovely richness from three months lees-aging. Crisp acidity with long finish.

White meat or Seafood

variety : Chardonnay | 100% Chardonnay

winery : Rooiberg Winery

winemaker : Andre van Dyk

wine of origin : Robertson

analysis : alc : 14.45 % vol rs : 2.6 g/l pH : 3.55 ta : 6.2 g/l va : 0.58 g/l so2 :
128 mg/l fso2 : 37 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now and carry on drinking it for the next 4 years

in the vineyard : Rooiberg Winery Chardonnay is sourced from selected premium vineyards, which are grown in rich lime soils in the Robertson Area of the Western Cape. Canopy management is done by the grape grower and Rooiberg's viticulturist. Different Chardonnay clones are used in the vinification process to add complexity to the wine.

about the harvest: Date of Harvest: end of Feb
Type of harvest: Hand harvest in the cool morning

in the cellar : Grape juice is cold settled before alcoholic fermentation starts in French oak barrels. After fermentation wine is aged on fine lees for 9 months. Wine is then fined, stabilized and bottled.

