

Dalla Cia Chardonnay 2011

This unwooded Chardonnay presents a fragrant bouquet of honey, orange-blossom and flintiness with hints of baked bread. The palate is elegantly well balanced thanks to a small addition of barrel fermented Chardonnay. The finish is long and pleasing with a low acidity.

Ideal temperature: Serve at between 14° C - 16° C Complements: Crustaceans, fish, mushrooms and white meat.

variety : Chardonnay | 100% Chardonnay

winery : Dalla Cia

winemaker : .

wine of origin : Stellenbosch

analysis: alc : 13.5 % vol pH : 3.41 ta : 6.0 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Soil type: Alluvial soil with clay subsoil.

in the cellar : The grapes had skin contact for 6 hours before soft pressing. The wine was fermented at 12°C - 14°C and stabilized for 6 months on the lees. Before bottling, the wine is blended with 5% barrel fermented wine. No addition of ascorbic acid.

