

Obikwa Chardonnay 2011

Colour: Straw yellow with tinges of green.

Bouquet: Fruity with pear and peach, and undertones of wood spices.

Taste: Easy-drinking with pear and peach on the middle palate followed by marmalade and wood spices.

It is an ideal companion to salads, poultry and cured meats.

variety : Chardonnay | 100% Chardonnay

winery : Obikwa Wines

winemaker : Michael Bucholz / Elize Coetzee

wine of origin : Western Cape

analysis : alc : 13.14 % vol rs : 6.01 g/l pH : 3.37 ta : 6.38 g/l

type : White **style** : Off Dry **taste** : Fragrant

pack : Bottle **closure** : Cork

in the vineyard : **The Vineyards (Viticulturist: Annelie Viljoen)**

Grapes for the Chardonnay were sourced from vineyards in the Worcester, Stellenbosch, Robertson and Paarl regions. Made in fruit-driven style to express clearly the varietals, deciduous and citrus flavours, the wine is enhanced by wood fermentation and ageing.

about the harvest: Grapes were harvested between 22° and 24° Balling in mid-February. They were picked on taste when showing green fig flavours.

in the cellar : Each vineyard was individually vinified, some fermented with oak while the balance was tank-fermented and left on the lees for four months to ensure a concentration of flavours and creaminess on palate.

