

## 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.

