

The River Garden Chardonnay 2011

Pineapple and lemon blossom flavours on the nose with vibrant fresh fruit on the palate. Clean and elegant.

It is a refreshingly versatile wine that will go with a range of foods from gently flavoured risottos and pastas such as spaghetti to salads, oysters or plainly cooked fish dishes. It can also be enjoyed outdoors with your favourite picnic. Best served slightly chilled but not too cold.

variety : Chardonnay | 94.4% Chardonnay, 5.6 Pinot blanc

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin :

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.45 ta : 6.4 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : This vintage can be enjoyed up to 2014 but will reach its best drinking potential towards the end of 2012.

in the vineyard : Altitude: 100-200m above sea level from various locations on Lourensford Wine Estate

Age of vines: 5-10 years

Rootstock: 101-14 Mgt,

Richter 110

Clones: CY277, CY76, CY95

Slopes: North Eastern and flat laying areas

Row direction: North South and East-West

Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

about the harvest: The harvest dates were the 3rd February - 19th February 2011.

