

Obikwa Chardonnay 2012

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 : 12.99 % vol rs : 6.07 g/l pH : 3.38 ta : 6.47 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Background

Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion.

The Vineyards (*Viticulturist: Annelie Viljoen*)

Grapes for the Chardonnay were sourced from vineyards in the Worcester, Stellenbosch, Robertson and Paarl regions.

about the harvest: The grapes were harvested between 22° and 24° Balling from mid-February to early March.

in the cellar : Made in fruit-driven style to express the varietal's deciduous and citrus flavours, the wine is enhanced by wood fermentation and ageing. The grapes from each vineyard were vinified individually, 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.

