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Swartland Chardonnay 2012

Colour: Lovely straw colour wine.
Bouquet: Upfront tropical and butterscotch flavours on the nose with hints of sweet melon.
Palate: This wine has full ripe developed Chardonnay flavours, creamy, butterscotch supported by tropical dry fruit flavour. Experience the full, rich palate and lingering after taste.

As this is not a wooded Chardonnay, but still a good full bodied wine, you can enjoy it with chicken in a creamy sauce, salmon or white fish sautéed in butter. Also try roasted chicken and veal dishes as well as pastas with bazil/pesto.

variety : Chardonnay | 100% Chardonnay
winery : Swartland Winery
winemaker : Andries Blake
wine of origin : Coastal
analysis : **alc :** 14.22 % vol **rs :** 3.0 g/l **pH :** 3.38 **ta :** 5.9 g/l **va :** 0.38 g/l **so2 :** 115 mg/l **fso2 :** 31 mg/l
type : White
pack : Bottle **closure :** Screwcap

ageing : Drink now or within 12 months.

in the vineyard : Warm summers and cold, wet winters. Limited Irrigation, mainly dry land, bush vine vineyards.

about the harvest: Low production of 6 ton per hectare from young bushvines. The grapes were harvested at full-ripe stage.

in the cellar : Fermentation Time, Temp and Method
The grapes were harvested at a full-ripe stage, crushed, cooled and pressed. Fermentation takes place at 16° – 18 °C in a stainless steel tank and extended lees contact at 10° C was allowed for three months to build the complexity of the wine.

Post Blending Treatment
Filtered and stored in stainless steel tanks till bottling.

