

The River Garden Chardonnay 2012

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 pasta dishes, poultry and fish in creamy sauces. It is also good with asparagus and melted butter, snails in garlic butter, Ceaser salad, mild Indian korma or other creamy coconutty curries, guacamole and shellfish stews. Also with eggy dishes, particularly those containing cream, butter or cheese and with souffles and quiches.

variety : Chardonnay | 100% Chardonnay

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 2.9 g/l pH : 3.36 ta : 6.7 g/l

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

pack : Bottle **closure** : Screwcap

ageing : This vintage can be enjoyed up to 2015 but will reach it's best drinking potential towards the end of 2013.

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

Age of vines: 6-11 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: A cool winter allowed vines to go into proper dormancy. We were expecting a very different scenario with the cool start to spring and early summer which we thought would delay the start of the harvest. Then, suddenly, the heat rose in early January and again in early February. However, for the most part, February and March were relatively mild, making for long, slow and very beneficial ripening. What also enhanced quality was the drop in night time temperatures that in some instances were 1.5C to 2C lower compared to the average for February. This helped fruit to retain aromas and flavours. The harvest dates were between the 7th of February and the 9th of March.

