

Zevenwacht Chardonnay 2012

A bright wine with hints of lime and gold in colour. This Chardonnay has superb and distinctive flavours of citrus and pear with a subtle oak aroma of roasted almonds. The palate and nose are both rich and refreshing with a combination of lime-citrus and white pear flavours. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

When to Enjoy: A wine to savour with lunch or dinner. How to Serve: Chilled. Our meal suggestions: Delicious with full flavoured grilled fish and avocado salad or chicken fillets dressed with a creamy sauce are some suggestions you can try. A versatile wine for you to be creative with.

variety : Chardonnay | 100% Chardonnay

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2 g/l pH : 3.33 ta : 6.23 g/l

type : White **body :** Medium **wooded**

pack : Bottle **closure :** Cork

ageing : The wood maturation gives it potential to develop over 3 - 5 years

in the vineyard : Virus free Chardonnay material was planted in 2005 on some of the best South West facing slopes of the Polkadraai Hills. The two vineyards are lying at altitudes that range from 200-320 meters above sea level; these higher South West facing elevated slopes tend to give wines with beautiful natural acidity, resulting in a pleasant pungency and longevity. The richness and full-bodied fruit in the wine has been accentuated by the open canopies of the vineyards during ripening. All these flavours are backed with a flinty minerality from the decomposed granite soils of the Polkadraai hills. The soils include desirable clay elements that retain moisture during the drier months of ripening, yet, as a result of the prominent gravel fractions, allow for excellent drainage.

about the harvest: The Chardonnay grapes were hand harvested on 7 February 2012 from two neighbouring South West facing vineyards.

The Chardonnay grapes were harvested at 24.5° Brix and lightly crushed.

in the cellar : After pressing the juice was settled and racked to first and second fill 500l barrels, where it fermented and matured for 9 months. Extended post fermentation lees contact with regular lease stirring lends a mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential.



Zevenwacht Wine Estate

Stellenbosch

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