

## The Winery of Good Hope Unoaked Chardonnay 2012

This unoaked Chardonnay sets-out to give you an easy-drinking yet classy wine. At an excellent price. With more freshness, elegance and depth than commercial methods customarily permit. No sickly-sweet or artificial flavours. The wonderful citrus zest and mineral tang of its aromatics, bedded in the fruit and seductive texture characteristic of good Chardonnay. This is not a one glass wonder, but a wine that you can enjoy a bottle of. For those of you who despairingly thought that Chardonnay had to taste like butterscotch, this will restore your faith in this beautiful grape.

**variety :** Chardonnay | 100% Chardonnay

**winery :** The Winery of Good Hope

**winemaker :** Team Effort

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol    rs : 1.98 g/l    pH : 3.49    ta : 5.8 g/l

**type :** White    **style :** Dry

**pack :** Bottle    **closure :** Screwcap

**in the vineyard :** A blend of Chardonnay from 2 complementary locations. The first, smallest component, from ocean-facing Stellenbosch-Helderberg vineyards. The 2nd from the Robertson Valley. Each contributing a complementary and entirely different facet to the eventual blend. The fruit from Stellenbosch has more depth, weight and fruit concentration while the Robertson grapes are grown on limestone soils, which inject citrus, freshness and minerality into the wine. Green harvest thinning was carried-out sufficiently early in the growing cycle, allowing for a smaller yield (+/- 50 litre / ha) than customary at this market level. 2011 was an unusually early harvest after a dry and windy Spring, with quite warm conditions. A bit of a weird vintage - however the vines are well established, and fared very well, producing excellent fruit with amazing balance and freshness. The outcome has been very focused and clear flavours in the wines, which makes this unoaked Chardonnay a true, unadulterated expression of the Chardonnay grape.

**about the harvest:** Separate parcels picked individually and by hand at varying ripeness, in order to build good complexity of acidity, fruit, depth and minerality.

**in the cellar :** Vinified with minimum skin contact, using free run juice only. Reductively handled to obtain fresh, clear juice. Cool fermentation in stainless steel tanks, one part with wild natural yeast, the other with neutral yeast (favouring fruit enhancement). No oaking. Kept in tank on lees for 6 months, with occasional battonnage. Components blended relatively early to ensure integration and stability of individual varietal freshness. Focus on fruit retention, natural amplification of flavours through lees maturation and fresh, natural minerality and acidity

