

Opstal Chardonnay Barrel Dessert 2011

The appearance has a beautiful clean, bright golden colour. There is a lot happening on the nose, with the combination of rich fruit and oaky flavours overlaid by fragrant honey. The palate is finished off with flavours of butterscotch, almonds and toffee. Truly a wine that make us proud.

"... a fine example of imaginative winemaking." - David Biggs (well known SA wine judge)

variety : Chardonnay | 100% Chardonnay

winery : Opstal Estate and Restaurant

winemaker : Stanley Louw

wine of origin : Breedekloof

analysis : alc : 15.0 % vol rs : 190.0 g/l pH : 3.44 ta : 4.2 g/l va : 0.27 g/l

so2 : 107 mg/l fso2 : 25 mg/l

type : Dessert style : Sweet wooded

pack : Bottle closure : Cork

Michelangelo CCL International Wine Awards - Gold Medal

in the vineyard : Appellation: Breedekloof

Area Planted: 1.5 ha

Age Of Vines: 5 yrs

Rootstock: Paulsen

Trellis System: 4 Wire Cordon, Perold System

Irrigation: Drip

about the harvest: Date: 5 April 2011

Type: Hand

Yield: 2 - 3 ton/ha

in the cellar : Chrushing / Destemming: Berry sorted, whole bunch pressed, chilled,

settled overnight at 10 - 12°C

Tanks (Type): 50% in new French Barrels for 12 months, 50% in stainless steel tank

Fermentation Method: No fermentation - Juice was fortified with 3 year old brandy spirits the day after picking/crushing

