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Sterhuis Chardonnay 2011

The wine shows a dense straw colour with a green tinge. Aroma - it is a very complex and concentrated wine with dense layers of flavours of minerality, citrus, honey, tropical fruit, spices and crème brulee. The complex flavour spectrum repeats in the mouth with power and elegance and a long citrus/spicy/crème brulee finish.

Quote Robert Joseph: "The Sterhuis Chardonnay is also great value and is the shape of things to come. It has tropical subtlety along with awesome power from the 2004 vintage"



variety : Chardonnay | 100% Chardonnay
winery : Sterhuis
winemaker : Johan Kruger
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.1 g/l **pH :** 3.46 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Full **taste :** Mineral **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The vineyard was vested in next to Sauvignon Blanc at an altitude of 400 to 450 metres above sea level. The altitude and exposure to the prevailing winds keep the vines cool in summer. The soils are derived from Malmesbury shale and granite that ensures water retention with additional irrigation so that the vines are well buffered against drought.

about the harvest: The grapes were handpicked on the 4th of March.
Harvest date: March 4 2011

in the cellar : Grapes were whole bunch pressed to barrel and left to enable the natural yeasts to start fermentation. During fermentation the lees was battonaged to keep it in suspension. After fermentation, the wine was battonaged once a week to prevent oxidation and keep the lees in suspension. After ten months in barrel the wine was racked, sulphured for the first time, lightly filtered and bottled.

Growing region: Stellenbosch South-Africa
Crushing regime: None
Pre-fermentation treatment: Whole bunch pressed to barrel
Fermentation: Natural fermentation in new French barrels
Blend composition: 100% barrel fermented
Cases produced: 1000
Bottling date: Sept 2012