

Sterhuis Chardonnay Unwooded 2011

The wine shows a dense straw colour with a green tinge. Limes, complex citrus, caper flowers, peaches and cream and minerals on the nose, the palate is fresh with citrus, lemon meringue and tropical notes with a long mineral finish.

variety : Chardonnay | 100% Chardonnay

winery : Sterhuis

winemaker : Johan Kruger

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 1.5 g/l **pH** : 3.49 **ta** : 5.6 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : The vineyard was vested in 1987 on the top of the Bottelary Hill at an altitude of 450 to 480 metres above sea level. The altitude and exposure to the prevailing winds keep the vines cool in summer. The soils are derived from granite that ensures water retention so that the vines are well buffered against drought.

about the harvest: The grapes were handpicked on the 1st of March and pressed to settle overnight.

Harvest date: March 1 2011

in the cellar : During fermentation the lees was battonaged to keep it in suspension and when the wine was quiet the barrels were rolled to prevent oxidation and keep the lees in suspension. After four months in barrel the wine was racked, lightly filtered and bottled.

Growing region: Stellenbosch South-Africa

Crushing regime : None

Pre-fermentation treatment : Whole bunch pressed and settled overnight

Fermentation : Natural fermentation in neutral barrels

Cases produced : 250

Bottling date : July 2011