

Credo Chardonnay 2012

Pale gold with hints of green. Voluptuous body with aromas of buttered toast and crème brûlée. Firm structure with a mélange of citrus, treacle toffee, melon and a hint of ginger. The finish is seamless and lingers long after the last drop.

This wine is best suited with rich chicken dishes. Well matured cheeses and fish curries.

variety : Chardonnay | 100% Chardonnay

winery : Credo

winemaker : Bernard Claassen

wine of origin : Stellenbosch

analysis : alc : 14.1 % vol rs : 4.51 g/l pH : 3.32 ta : 6.03 g/l

type : White **style :** Dry **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : This wine would be great to enjoy now, but could be enjoyed up to 3 years from vintage.

in the vineyard : Vineyard/Yield: 6 tons / ha

Type of climate: Mediterranean

The fruit is sourced from vineyards in the Stellenbosch area.

about the harvest: Full ripe fruit was handpicked in the third week of February 2012.

in the cellar : The grapes were fermented in 300 litre French oak barrels. The wine was kept on the primary lees for 8 months and batonage. Wine was then racked from primary lees and returned to the same 300 litre French oak barrels where it was aged for another 5 months (80% barrels was first fill and 20% was second fill). Barrel selection was done in order to select only the best barrels. Lightly filtered before bottling.

