

Lutzville Chardonnay 2012

Crisp and fresh bursting with flavours of grapefruit, melon and citrus on the nose.

A perfect aperitif and matches well with grilled fish and white meat.

variety : Chardonnay | 100% Chardonnay

winery : Lutzville Vineyards

winemaker : Jaco Van Niekerk

wine of origin : Lutzville Valley

analysis : alc : 13.0 % vol rs : 2.1 g/l pH : 3.58 ta : 5.9 g/l va : 0.41 g/l so2 : 136 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : Enjoy now

in the vineyard : The grapes for the Lutzville Chardonnay were selected from 4 specific blocks: 3 from the warmer areas in the Lutzville valley which provide rich tropical fruit flavours and 1 from the cooler climate Koekenaap region (within the Lutzville Valley) that injects elegant citrus flavours to this Chardonnay.

about the harvest: Grapes are sourced from the cool climate vineyards near Koekenaap in the Lutzville Valley.

Yield: 12 - 15 tonnes / ha.

in the cellar : Only the first press free run juice is used and using selected yeasts the wine undergoes fermentation at 16° - 18° C. This wine sees no oak maturation but rests on the lees for 3 months to improve body and texture.

