

## Windmeul Chardonnay 2012

A fresh citric Chardonnay with fresh fruit flavours such as peach, pear and litchi The underlying butter and nuttiness on the palate are rounded with a velvety aftertaste

This chardonnay can be enjoyed with rich and creamy dishes such as pastas and Risotto The buttery mouth feel is well paired with Prawns and even spicy curries

**variety** : Chardonnay | 100% Chardonnay

**winery** : Windmeul Cellar

**winemaker** : Liani Theunissen

**wine of origin** : Paarl

**analysis** : **alc** : 13.5 % vol **rs** : 3.5 g/l **ta** : 5.3 g/l

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

**pack** : Bottle **closure** : Cork

**ageing** : Enjoy now and within 2 years.

**in the vineyard** : Age of vine: 14 years

Soil: Shale

Trellising: Bush Vine

Irrigation: No irrigation

**about the harvest**: Tons per hectare: 6-7

Harvest date: February 2013

Degree balling at harvest: Early morning, hand harvested at 22.3°B

**in the cellar** : Fermented in stainless steel tanks at 11°C Lightly wooded - 10% in a combination of French and American Oak

