

## Winters Drift Chardonnay 2012

Colour: Pale straw colour with a hint of green.

Nose: A voluptuous nose displaying lemon rind and butter with softer vanilla, smokiness and peach in the background. The complexity confirms the quality of the wine.

Palate: The mouth feel is wide and soft. Acidity gently pierces the aftertaste to provide freshness.

Will pair with a variety of white meat, fish and vegetable dishes.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Winters Drift

**winemaker** : \_

**wine of origin** : Elgin Valley

**analysis**: alc : 14.0 % vol   rs : 3.9 g/l   pH : 3.32   ta : 6.1 g/l

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

**pack** : Bottle   **closure** : Screwcap

**ageing** : Will age splendidly over the next three to four years.

**in the vineyard** : The Chardonnay vineyards have a (cooler) south facing aspect, and are 295m above sea level. Planted with a vine spacing of 2.5m x 1.5m in deep red/yellow soils with high water retention capacity, but very well drained. The first Chardonnay vineyards were planted in 2005.

### Vineyard Information

Planted: 2005

Clone: CY548A & CY96A

Rootstock: R110

**about the harvest**: Grapes were hand picked early in the morning to ensure only the best fruit to be vinified.

### Grape analysis

Sugar: 24.9°B

pH: 3.54

Total Acidity: 5.25 g/l

**in the cellar** : 50% of the final blend was fermented in stainless steel tanks. The must was inoculated with selected yeast and fermentation took place at low and constant temperatures. The other 50% fermented in French oak barrels. This component was not inoculated; natural fermentation took place over a period of 9 months. This part of the blend went through Malolactic fermentation. After 6 months a little part of the wooded chardonnay went to the stainless steel tank for optimum integration... the rest stayed in the barrels for 10 months.

