

## M-A-N Family Wines Chardonnay 2013

### Padstal Chardonnay

Roadside Padstals or "farmstalls" offering a range of farm produce goods and crafts are popular throughout South Africa. From simple shacks to elaborate venues, you'll drive out of your way to find your favourite.

This elegant Chardonnay has a delicate balance of fruit flavours and a light touch of oak. Golden straw in appearance, the wine has pleasing orange blossom and butterscotch aromas. On the palate the wine has fruity citrus, lime, pineapple and white peach/nectarine flavours with a hint of vanilla spice.

Will pair nicely with textured and creamy dishes, such as creamy risottos, quiches, chicken a la king, and grilled fish dishes.

**variety :** Chardonnay | 100% Chardonnay

**winery :** MAN Family Wines

**winemaker :** Francois Bezuidenhout

**wine of origin :**

**analysis :** alc : 13.5 % vol   rs : 6.2 g/l   pH : 3.9   ta : 6.3 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Screwcap

**in the vineyard :** Sourced from selected vineyards in the Agter-Paarl region. Our Chardonnay vineyards are approximately half bush vine (untrellised) and half trellised vineyards. Soils are mainly Malmesbury Shale without irrigation, producing naturally low yields of ripe, flavourful grapes. The shale soils add a touch of elegant minerality and fresh, cleansing acidity.

A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics. The red wines have very good colour and soft, ripe tannins.

**about the harvest:** Sourced from two vineyards in the Agter-Paarl region. Grapes were hand harvested at full ripeness.

**in the cellar :** Our Chardonnay is fermented in a combination of stainless steel tanks (+/-80%) and small American oak barrels (+/-20%). The grapes were hand harvested, then pressed and settled. The barrel portion underwent alcoholic and malolactic fermentation in barrel. Barrel maturation with lees stirring for 6 months added complexity and richness to the wine. To preserve freshness, the stainless steel portion was fermented in tank, with no malolactic fermentation. After 6 months the tank and barrel portions were blended together and the wine was fined and filtered before bottling.

