

Uitkyk Chardonnay 2011

Concentrated citrus aromas of lemons and limes dominate with peach and melon background notes. The time spent in wood together with lees contact added nuances of butterscotch, nuts and caramel. Upfront citrus and pineapple with sweet vanilla following through onto the palate.

Enjoy with richer fish dishes such as yellowtail or salmon baked in cream and mushrooms. It is also delicious served with roast pork, apple sauce and crackling, with veal chops braised in this wine and tarragon. It is delightful on its own as it is not over-wooded. Serve chilled at 12 to 14° C, but not too cold!

variety : Chardonnay | 92% Chardonnay, 8% Sauvignon Blanc

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin :

analysis : alc : 14.29 % vol rs : 2.2 g/l pH : 3.14 ta : 7.6 g/l va : 0.31 g/l

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

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

2013 International Wine and Spirit Competition - Bronze

2012 Old Mutual Trophy Wine Show - Bronze

ageing : This Chardonnay's youthful individuality and upfront fruit makes for superb enjoyment right now. With careful cellaring, however, it will gain in complexity and character.

in the vineyard : The Chardonnay grapes were sourced from three south-facing vineyards, situated some 260 m to 320 m above sea level. The vines, 13 to 15 years old at the time of harvesting, are grafted onto nematode-resistant Richter 99 rootstocks and are grown in soils originating from decomposed granite. They are trellised on a seven-wire system and received supplementary irrigation during the growing season. The yield was restricted to 7 tons per hectare to enhance the quality and complexity of the fruit. A small portion of Sémillon was added to contribute more body and complexity.

about the harvest : The grapes were harvested from mid - February till mid - March at 22.5° - 24° Balling. The yields ranged from a very low 4 - 7 tons/ha, which further enhanced the quality and complexity of the fruit.

in the cellar : The grapes were harvested from mid-February to mid-March at 22,5° to 24° Balling. Minimal skin contact was allowed and only the free-run juice was used. Fermentation was started with pure yeast cultures after which the wine was transferred to wood. Fermentation was completed after eight days and the wine was left on the lees for a period of eight months in 30% new oak, 27% second-fill and 43% third-fill French oak barrels. No malolactic fermentation took place. During the maturation period the lees were stirred every two weeks. Bottling took place in December 2011.

