

Windmeul Reserve Chardonnay 2011

The 2011 Chardonnay is rich and smooth with a golden colour. This full bodied wine has aromas of pineapple, pear and honey. The buttery richness are well integrated with the wood aromas.

The Chardonnay is ideally served with salads, fish and chicken. The fullness of the wine can be balanced with seafood dishes, even paired with curries.

variety : Chardonnay | 100% Chardonnay

winery : Windmeul Cellar

winemaker : Liani Theunissen

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 3.5 g/l ta : 6.7 g/l

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

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

2014 Winemakers' Choice Awards - Diamond

2014 Platter Guide: 4 Stars

2013 Winemakers' Choice Awards - Diamond

2011 Michelangelo - Gold

2011 Platter's Wine Guide - 4 Stars

ageing : 3 - 5 years

in the vineyard : Tons per hectare: 6 - 7

Age of vine: 12 years

Soil: Shale

Trellising: Trellis

Irrigation: Irrigation

about the harvest: Harvest date: February 2013

Degree balling at harvest: Early morning, hand harvested at 24°B

in the cellar : Vinification: Fermented in stainless steel tanks at 14°C

Cooperage: 16 months - New French oak

