

Windmeul Chardonnay 2013

- 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 **size** : 0 **closure** : Cork

ageing : Enjoy now and within 2 years.

in the vineyard : Tons per hectare: 8

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 13°C.

Cooperage: 10% French oak

