

The River Garden Chardonnay 2013

Rich pineapple, melon and lemon blossom aromas dominate the nose with vibrant, fresh fruit on the pallet that is very well balanced with rich butterscotch creaminess and a zesty, crisp finish.

It is a refreshingly versatile wine that will go well with pasta dishes, poultry and fish in creamy sauces. It is also good with asparagus and melted butter, snails in garlic butter, Ceaser salad, mild Indian korma or other creamy coconut curries, guacamole and shellfish stews. Also with eggy dishes, particularly those containing cream, butter or cheese, and with soufflés and quiches.

variety : Chardonnay | 93% Chardonnay, 5% Pinot Noir, 2% Viognier

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.54 ta : 5.7 g/l

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

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

ageing : This vintage can be enjoyed up to 2016 but will reach it's best drinking potential towards the middle of 2014.

in the vineyard : Altitude: 100 - 200m above sea level from various locations on Lourensford Wine Estate

Age of vines: 7 - 12 years

Rootstock: 101-14 Mgt,

Richter 110

Clones: CY277, CY76, CY95

Slopes: North Eastern and flat laying areas

Row direction: North South and East-West

Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

about the harvest: A cool and wet winter allowed vines to go into proper dormancy. We experienced severe winds at the end of November and extreme heat wave conditions at the end of December. Luckily this did not affect the sensitive flowering and ripening stages. We experienced a cool summer with the highest rainfall for February in many years. This resulted in slower ripening and the ability to harvest at lower sugar levels. With good canopy management and perfect harvest decisions we managed to bring the Chardonnay in without any rot or spoilage problems due to the wet conditions during the latter ripening stages. This resulted in refined wines with elegance and good natural acidity.

in the cellar : Closure: Aluminium screwcap with Saran/Tin liner

Cultivar: 93% Chardonnay, 5% Pinot noir, 2% Viognier

Wood: Lightly wooded

