

Whalehaven Chardonnay 2011

White gold in colour with aromas of lavender, honey and nougat. Enticing melange of quince, orange peel and pineapple flavours with a delicate almond note on the finish.

variety : Chardonnay | 100 % Chardonnay

winery : Whalehaven Wines

winemaker : Reino Thiar

wine of origin : Elgin

analysis : alc : 12.5 % vol rs : 1.2 g/l pH : 3.27 ta : 6.3 g/l

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

pack : Bottle **size :** 750ml **closure :** 0

in the vineyard :

in the cellar : The grapes were whole bunch pressed without de-stemming or crushing. The juice was settled at 15°C, raked and inoculated with a Burgundian styled cultivated yeast strain. After fermentation started in stainless steel tanks the juice was transferred to barrel for the rest of the fermentation. Malo-Lactic fermentation took place in the same barrels before the wine was matured in these barrels for 12 months and the filtered and bottled. 50% 1st Fill barrel, all French oak.

