

## GlenWood Chardonnay Vignerons Selection 2012

Outstanding oak and fruit integration is once again shown in this wine. A full, rich, creamy mouth feel of almonds and vanilla with a lingering aftertaste of smoky peach and citrus.

Pairs best with creamy white, lemon butter or sweet and sour sauce dishes.

**variety** : Chardonnay | 100% Chardonnay

**winery** : GlenWood Vineyards

**winemaker** : DP Burger

**wine of origin** : Franschhoek

**analysis** : **alc** : 14.42 % vol **rs** : 1.4 g/l **pH** : 3.5 **ta** : 4.7 g/l

**type** : White **style** : Dry **body** : Full

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

4½ Star John Platter Guide

Best South African Chard - Decanter World Wine Awards

National Chardonnay Champion - Terroir Awards

Best White Wine Trophy - Winemakers Choice

South African Airways First Class Wine List

**ageing** : Drink now or within 5 - 7 years from vintage.

**in the vineyard** : Vine age: 23 years

Density: 4,000 vines per hectare

Yield: 6.4 tons per hectare

A low canopy allowed optimal sunlight penetration. Minimal irrigation was used. The fruit ripened slowly allowing the development of small bunches with highly concentrated flavours.

**in the cellar** : Grapes were picked at 24.5°B and whole-bunch pressed to 1.2 bars of pressure.

The juice was left to settle for two days and raked to barrel. Using only wild yeast, fermentation occurred over a two month period. The wine spent 13 months on the lees in barrel. Half new, half second fill, 225l French oak barrels were used.

