

GlenWood Grand Duc Chardonnay 2011

Bouquet and palate shows outstanding oak and fruit integration. The citrus fruit entry is complimented by sweeter peach and pineapple. The mid-palate has a rich, creamy mouth feel of almonds and vanilla, finishing with a lingering aftertaste of smoky peach and citrus.

variety : Chardonnay | 100% Chardonnay

winery : GlenWood Vineyards

winemaker : DP Burger

wine of origin : Franschoek

analysis : alc : 14.80 % vol rs : 2.9 g/l pH : 3.58 ta : 4.4 g/l

type : White **style** : Dry

pack : 0 **size** : 0 **closure** : 0

2014 John Platter Guide - 4½Star

2013 Vitis Vinifera Awards - Double Gold Medal

ageing : 8 - 10 years from vintage.

in the vineyard :

Vine age: 24 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.

about the harvest:

in the cellar :

Grapes were hand selected and picked at around 24.5°B. Whole-bunch pressing occurred at a low, 1.8 bars of pressure, ensuring that we only extract the highest quality juice. The juice was left to settle for two days and directly racked to barrel. Using only wild yeast, gradual fermentation occurred for a two month period, maximizing fruit intensity. The wine spent 18 months on its lees, in 100% new, 225 liter French oak barrels, with 100% Malo-lactic.

