

## Haskell Anvil 2011

Aroma's of white peach and citrus, with floral, flint and hazelnut influences. Palate is framed by youthful acidity, with harmonious fruit and oak balance. Finishes with subtle toasted almond and baked bread after flavours.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Haskell Vineyards

**winemaker :** Rianie Strydom

**wine of origin :** Stellenbosch

**analysis :** alc : 12.9 % vol   pH : 3.43   ta : 6.44 g/l

**type :** White   **wooded**

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

### about the harvest:

Vintage Detail: Our crop was substantially more than the previous year, which was exceptionally small. The heat wave in January did not affect the grapes as much as on the other varieties and we had a good ripening season.

Balling: 23

Production Volume: 33hl/ha

Hand Harvested: 100%

### in the cellar :

Whole Berries: 100%

De-stemmed: 0%

Fermentation vessel: 228 litre French oak barrels

Fermentation: We ferment in a temperature controlled room. For this wine two yeast strains were used. After ferment the wine is kept cool with a little sulphar addition in order to prevent malo-lactic fermentation taking place.

Barrel Type: Francois Frere and Cadus French oak barrels

New Barrel %: 50%

Maturation: 11 months on gross lees, with rolling of the barrel replacing traditional batonage.

Fining: Light fining for protein stability. No Cold-stabilisation.

Filtration: Coarse filtration into the bottling

