

Groot Constantia Chardonnay 2012

A full-bodied Chardonnay with flavours of orange peel, lime, citrus and peaches on the nose. The crisp acidity ensures a long lasting tropical fruit and butterscotch finish. This is a wellbalanced wine with defined complexity.

Cape Salmon with lemon and caper butter or Veal Cordon Bleu.

variety : Chardonnay | 100% Chardonnay

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Constantia

analysis : alc : 13.55 % vol rs : 2.6 g/l pH : 3.23 ta : 6.2 g/l

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

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

in the vineyard :

Climate: Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.

Soil type: Clovelly

Viticulture: The Chardonnay comes from two blocks that varies between 75m and 123m above sea level.

about the harvest: The grape were harvested end February.

in the cellar : The wine was fermented and matured in 46% new, 28% 2nd, 15% 3rd and 11% 5th fill French oak barrels. 26% of the blend was naturally fermented. The wine went through malolactic fermentation in the barrels. Frequent battonage (stirring of the lees) was done during the maturation period of 9 months to enhance the mouth feel.

