

Vondeling Chardonnay 2011

Colour: Lemon and pale straw colour.

Nose: This wine has an inviting nose of honeyed citrus, potpourri and peach blossoms with a subtle hint of beeswax.

Palate: The palate is poised and sophisticated, with fresh chalky limestone, yellow flowers, candied orange peel and ginger infused honey. The flavours are vibrant and the finish refined.

Exceptionally well suited to grilled fish, creamy Alfredo pasta and salads. "I particularly enjoy this wine with stuffed baby quail," says winemaker, Matthew Copeland.

variety : Chardonnay | 100% Chardonnay

winery : Vondeling Wines

winemaker : Matthew Copeland

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.48 ta : 5.7 g/l

type : White **style :** Dry

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

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in the vineyard : This tiny, tree-lined vineyard is tucked away in the upper valley of our farm. A hidden away corner, protected from harsh sunlight and extreme temperatures allowing the grapes to ripen slowly. These moderate temperatures help preserve the grape's natural acidity and fresh citrus aromas. The yields are kept low to eliminate stress in the vine and ensure good, uniform ripeness. The soil is made up entirely of well-weathered granite.

about the harvest: All grapes are picked at optimum ripeness in the early hours of the morning. They are then packed into a cold room to be chilled further for processing the following day.

in the cellar :

The grapes are whole bunch pressed, which reduces the absorption of coarse phenolics and helps retain more of the grape's natural vibrancy. The juice is not settled, but sent directly to 500-litre French oak barrels where spontaneous wild yeast fermentation takes place. No sulphur is added and the wine typically undergoes partial malolactic fermentation.

The wine is matured on its yeast lees for 7 months after which it is blended to tank, then returned to barrel for a further 4 months. The wine spends a total of 12 months in barrel before being bottled.

