

Elgin Vintners Chardonnay 2011

The 2011 Chardonnay reveals intriguing yet assertive aromas of steamed quince, white pear oatmeal, lemon curd with hints of nutmeg and honeycomb. The palate has a seductively smooth entry, quickly revealing a captivating minerality and layered, textured complexity which is enhanced by the subtlest expression of wood. It is a wine with impressive poise and balance with an enduring finish that lingers for a very long time.

variety : Chardonnay | 100% Chardonnay

winery : Elgin Vintners

winemaker : Kevin Grant

wine of origin : Elgin

analysis : alc : 13.71 % vol rs : 1.7 g/l pH : 3.55 ta : 6.3 g/l

type : White **style :** Dry **wooded**

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

2012 Silver International Wine and Spirit Competition - Silver Outstanding

2013 International Wine Challenge - Silver Medal

2011 International Wine Challenge - Silver Medal

ageing : Although drinking exceptionally well at present, it has all the hallmarks and pedigree to reward careful and patient maturation.

in the vineyard : Soil Type: The Glenrosa soils of Elgin Orchards.
Viticulture: VSP trained from Clone CY95 and CY96.

about the harvest: Harvested in the early morning of the 10th March 2011 at an optimal ripeness of 23°C.

in the cellar :

Grapes were destalked, crushed and pressed off to a settling tank where the juice was allowed to settle at 10°C for 48 hours. Thereafter, the clear juice was racked off the settled lees directly into French 228 lit barriques. Here, 90% of the barrels were individually inoculated with either DV 10 or Vin 13 commercial yeast strains with spontaneous fermentation allowed in the remaining 10%.

Fermentation temperatures peaked at 26°C. On completion of fermentation, the wine was barrel aged for a further 10 months during which time 30% of the barrels completed MLF. The remaining barrels were prevented from undergoing MLF. This winemaking technique is employed in order to ensure a lively, zesty acidity in the finished wine. Gentle fortnightly battonage was undertaken throughout the maturation period before the wine was finally bottled in mid-November 2011.

