

Lothian Vineyards Chardonnay 2012

The cool-climate Lothian Vineyards Chardonnay exudes honeydew melon, with hints of lemon, lime and delicate oak.

When young will partner well with lobster bouillabaisse, grilled duck breast and West Coast oysters.

variety : Chardonnay | 100% Chardonnay

winery : Lothian of Elgin

winemaker : Stefan Gerber

wine of origin : Elgin

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 3.31 ta : 5.8 g/l

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

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

ageing : This Chardonnay can be cellared for up to a decade.

Wine Advocate #209 October 2013 Score: 91 Remarks - The 2012 Chardonnay has a well-defined bouquet that is tighter than the 2011 and probably needs another 12 months in bottle. The palate is well-balanced with a fine line of acidity. There are attractive notes of almond, dried honey and just a touch of spice to give it a little kick on the finish. Excellent. Drink now-2016.

about the harvest: The maiden vintage from Lothian Vineyards' single hectare of Chardonnay was harvested at optimal ripeness.

in the cellar : The fruit was cooled prior to crushing, with a period of skin contact followed by light pressing. Fermentation was started in stainless steel with a combination of ambient and cultured yeast strains. The fermenting juice was racked into a selection of French barrique (15% new), followed by a period of intensive battonage to bolster the wine's mid-palate. Ten months of barrel maturation on the fine lees fleshed out the wine and added richness. Prior to bottling, Lothian Vineyards Chardonnay was lightly filtered to preserve the integrity of this Cape wine.

