

## Winters Drift Chardonnay 2013

Colour: Pale straw.

Nose: A complex, layered nose of ripe tangerine and honeydew melon fruit aromas underpinned by notes of wood smoke, vanilla and toasted hazelnut skins.

Palate: The palate is full and rich, beautifully balanced by its lemony acidity, and a long finish of ripe citrus notes.

The wine's freshness and citrus notes will compliment rich white meat and seafood dishes. More adventurous pairings include mild, creamy curry, as well as dishes that include stone fruits like peaches.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Winters Drift

**winemaker :** Koen Roose

**wine of origin :** Elgin

**analysis :** alc : 14.0 % vol    rs : 3.9 g/l    pH : 3.32    ta : 6.1 g/l

**type :** White    **style :** Dry    **body :** Medium    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Screwcap

**ageing :** Will age splendidly over the next three to four years.

**in the vineyard :**

The Chardonnay vineyards have a (cooler) south facing aspect, and are 295m above sea level. Planted with a vine spacing of 2.5m x 1.5m

### Vineyard Information

Planted: 2005

Clone: CY548A & CY96A

Rootstock: R110

**in the cellar :** 50% of the final blend was fermented in stainless steel tanks. The must was inoculated with selected yeast and fermentation took place at low and constant temperatures. The other 50% fermented in French Oak barrels. This component was not inoculated; natural fermentation took place over a period of 9 months. This part of the blend went through Malolactic fermentation. After 6 months a little part of the wooded chardonnay went to the stainless steel tank for optimum integration...the rest stayed in the barrels for 10 months.

