

## Bartinney Chardonnay 2013

Our Chardonnay displays a bouquet of lifted apricot blossom, lemon and suggestions of vanilla and oak. The palate shows prominent pineapple and ripe pear characters, interlaced with chalky acidity. This wine is creamy and nutty with a soft refined palate and finishes with great intensity.

Try pairing with creamy prawn and saffron tagliatelle or poached salmon with caper butter sauce.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Bartinney Private Cellar

**winemaker :** Ronell Wiid

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 2.5 g/l   pH : 3.3   ta : 6.2 g/l

**type :** White

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

**ageing :** Drink now or keep for 5 years.

**in the vineyard :** Soil: Oakleaf and Tukulu

Aspect: North to North East

Elevations: 400 m-550 m above sea level

Total Hectare: 2.96 ha

Rootstock: Richter 99

**about the harvest:** The grapes were hand picked early to mid February.

**in the cellar :** The bunches were crushed and destemmed before pressing began. Only the free run juice was inoculated with cultivated yeast cultures and fermentation commenced in barrels. The wine underwent spontaneous partial Malolactic fermentation. 33% new French oak and 66% second and third fill Barriques were used. The wine underwent maturation for 10 months in wood and 6 month in stainless steel. Bottling took place during February 2014.

