

Windmeul Chardonnay 2014

- A fresh citric Chardonnay with fresh fruit flavours such as peach, pear and litchi. The underlying butter and nuttiness on the palate are rounded with a velvety aftertaste.

This Chardonnay can be enjoyed with rich and creamy dishes such as pastas and risotto. The buttery mouth feel is well paired with prawns and even spicy curries.

variety : Chardonnay | 100% Chardonnay

winery : Windmeul Cellar

winemaker : Liani Theunissen

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 1.6 g/l ta : 5.4 g/l

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

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

ageing : Enjoy now and within 2 years.

in the vineyard : Tons per hectare: 8

Age of vine: 14 years

Soil: Shale

Trellising: Trellis

Irrigation: Irrigated

about the harvest: Tons per hectare: 8

Harvest date: February 2014

Degree balling at harvest: Early morning, hand harvested at 22.3° B

in the cellar : Fermented in stainless steel tanks at 13° C.

Cooperage: 10% French oak

