

Botha Kelder Barrel Fermented Chardonnay 2013

Green-gold colour with multi-dimensional fresh aromas of lemon, lime and sun-kissed ripe stone fruit. Wonderfully lush and smooth with rich fruit intensity, tempered by vibrant minerality and a seamless creamy finish. Like a walk in the sunshine!

Enjoy with duck and orange sauce, pan-grilled escalopes of veal smothered in lemon butter or roasted pork loin with caramelised apple.

variety : Chardonnay | 100% Chardonnay

winery : Botha Kelder

winemaker : Johan Linde

wine of origin : Bredekloof

analysis : alc : 15.71 % vol rs : 2.1 g/l pH : 3.66 ta : 5.7 g/l

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

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

ageing : Drink now or cellar for up to 3 years.

in the vineyard : Soil: Alluvial soil near the Breede River

Yield: 18 tons/Ha

Trellis Systems: Five wire extended perold

Age of Vines: 17 years

Irrigation: Micro Irrigation

about the harvest: Harvest Type: Hand picked

in the cellar : Crushing: Destemmed and crushed

Maturation: 100% new French barrels

