

Clos Malverne Chardonnay 2014

This lightly oaked Chardonnay was in wood for only 3 months. The subtle hint of combined French and American oak allow the citrus flavours to stand out with hints of vanilla. Ready to be enjoyed now or in a year's time.

variety : Chardonnay | 100% Chardonnay

winery : Clos Malverne Estate

winemaker : Suzanne Coetzee

wine of origin : Devon Valley

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.39 ta : 6.4 g/l

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

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

ageing : Ready to be enjoyed now or in a year's time.br /

in the vineyard : Origin

From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch.

Climate

Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

about the harvest: The grapes are hand-harvested at optimal ripeness.

in the cellar : They are then destalked, crushed and pressed. Thereafter the wine is inoculated with a selected yeast strain. Fermentation and maturation takes place in French and American oak barrels on the fine lees for a total of 3 months. After fermentation the wine is filtered and bottled.

