

Heron's Nest Chardonnay 2014

This lightly-oaked chardonnay was in wood for only three months. The subtle hint of combined French and American oak allow the citrus flavours to emerge, together with hints of vanilla.

variety : Chardonnay | 100% Chardonnay

winery : Clos Malverne Estate

winemaker : Suzanne Coetzee

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol pH : 3.61

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

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

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

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.

