

The Family Collection Chardonnay 2012

I felt that I'd over oaked the 2011 (although it aged gracefully) and tried to reign this vintage in a bit. The cool climate elegance and lightness of being harmonise with the grape's lime and mineral spectrum, while aging in barrel on yeast lees has given the wine a plush palate.

Should age beautifully, and be a good accompaniment to veal, chicken dishes and seafood.

variety : Chardonnay | 100% Chardonnay

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 13.66 % vol rs : 3.4 g/l pH : 3.19 ta : 6.6 g/l

type : White **body :** Light **wooded**

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

From: Family Collection wines are our reserve bottlings, unique small lots bottled for family, friends and loyal customers.

in the vineyard : One of my Elgin Sauvignon blanc growers, my brother-in-law Alastair Moodie, has a patch of Chardonnay. Previously I had made some very good Chardonnay during my stint at Vergelegen but I was curious about making a wine from proper cool-climate fruit. This is the second vintage of FC Chardonnay, and for the time being the last!

about the harvest: Grapes were hand-picked on 12 March 2012.

in the cellar : Juice settled then to 1 new and 4 second fill barrels where it fermented and remained on the yeast lees until February 2013. Bottled on Valentine's Day 2013. Only 1034 bottles made.

