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Yardstick Chardonnay 2013



The nose shows delicate citrus aromas with clear mandarin notes coming to the fore. There's also a touch of fresh white peach, and a nice nutty, marzipan edge to it. The full palate is boldly structured, yet retains a mineral freshness. Rich layers of flavour colour the lasting finish with notes of chamomile, hazelnut and nutmeg spice.

Classic Bouillabaisse; Roast quail with butternut & caramelized pears; Chicken and foie gras terrine; Linguine with prawns and crème fraîche; Baby gem, apple, pecan & beet salad with warm gorgonzola cheese dressing.

variety : Chardonnay | 100% Chardonnay
winery : Yardstick Wines
winemaker : Adam Mason
wine of origin : Elgin
analysis : **alc :** 13.0 % vol **rs :** 3.5 g/l **pH :** 3.36 **ta :** 5.8 g/l **so2 :** 29 mg/l **fso2 :** 115 mg/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now through 2016.

in the vineyard : Sourced mainly from three distinctive vineyard sites in Elgin, Ceres Plateau and the Piekenierskloof with a dash of Stellenbosch fruit, this Chardonnay has a light yellow golden appearance.

in the cellar : Chardonnay grapes were whole-bunch pressed in order to improve juice quality and reduce phenolic extraction. After a very brief settling period to remove the heaviest sediments, the juice was then transferred to mostly older oak barrels with very little 'new oak' character. Essentially the purpose of these barrels was to provide a neutral vessel in which to ferment, and at the same time allow for maximum contact between the yeast lees and wine during the maturation phase. Bottling took place the following summer, after a period of 10 months barrel maturation.