

Groot Constantia Chardonnay 2013

The Chardonnay has a pale straw colour with green tinge. On the nose the wine shows classic Chardonnay aromas: Chalk and lime, hints of ripe summer fruit and butter with subtle use of oak. The wine is generous on the palate. It has rich flavours showing more creaminess and oak on the palate, while the lively acidity keeps the palate fresh and clean.

Cape Salmon with lemon and caper butter or Veal Cordon Bleu.

variety : Chardonnay | 100% Chardonnay

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Constantia

analysis : alc : 13.59 % vol rs : 1.5 g/l pH : 3.35 ta : 6.2 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard :

Climate: Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.

Soil type: Clovelly

Viticulture: The Chardonnay comes from two blocks that varies between 75m and 123m above sea level.

about the harvest: The grape were harvested end February.

in the cellar :

The wine was fermented and matured in 41% new, 25% 2nd, 22% 3rd and 5% 5th fill French oak barrels. The last 7% were fermented and matured in a stainless steel tank.

Assistant Winemaker: Daniel Keulder

