

The River Garden Chardonnay 2014

2100 Lovely dried peach and pineapple flavours with hints of lemon blossom on the nose and vibrant fresh fruit on the pallet that is very well balanced with a rich butterscotch creaminess and zesty, crisp finish making it a delicious easy drinking wine. The wine is best served slightly chilled, but not too cold.

It is a refreshingly versatile wine that will go well with pasta dishes, poultry and fish in creamy sauces. It is also good with asparagus and melted butter, snails in garlic butter, Caesar salad, mild Indian korma or other creamy coconutty curries, guacamole and shellfish stews. Also with eggy dishes, particularly those containing cream, butter or cheese, and with soufflés and quiches. It will also be a great companion to be enjoyed outdoors with your favourite picnic.

variety : Chardonnay | 100% Chardonnay

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.47 ta : 5.7 g/l

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

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

ageing : This vintage can be enjoyed up to 2016 but will reach it's best drinking potential towards the middle of 2014.

in the vineyard :

Altitude: 100-200m above sea level from various locations on Lourensford Wine Estate

Age of vines: 8-13 years

Rootstock: 101-14 Mgt, Richter 110 Clones: CY277, CY76, CY95

Slopes: North Eastern and flat laying areas

Row direction: North South and East-West

Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

about the harvest: A cool and very wet winter allowed vines to go into proper dormancy. We experienced lots of rain, thunder storms and floods in August and November. Luckily this did not affect the sensitive flowering and ripening stages too much. The thunder storms and lots of rain resulted in good growth of the vines after budding. We had very little severe South Easter winds at the start of summer that resulted in very good budding and flowering of the vines and a record harvest. We experienced a fairly cool summer that resulted in slower ripening and the ability to harvest at lower sugar levels. With good canopy management and perfect harvest decisions we manage to bring the grapes in at just the desired time. This resulted in refined wines with elegance and good natural acidity. The harvest dates were 13th February - 6th March 2014.

in the cellar : Cultivar: Chardonnay

Wood: Unwooded

