

Winters Drift Chardonnay 2014

Colour: Medium depth of gold with green tints.

Nose: The aromas are complex and expressive with bright orange rind, brioche, buttery yellow fruit, wood smoke and toasted hazelnut flesh as well as marzipan and lime flower notes.

Palate: The palate is full and rich, beautifully balanced by its lemony acidity, and a long finish of ripe citrus notes.

In the mouth the wine's crystalline acidity and citrus notes balance its richness and well-integrated oak flavours. A wonderful combination of fruit and delicate hazelnut skin lingers on the finish of the wine. Will age splendidly over the next three to four years. Serving: Cool the wine down to 6-8 °C before drinking it.

variety : Chardonnay | 100% Chardonnay

winery : Winters Drift

winemaker : Koen Roose

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.46 ta : 6.0 g/l

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

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

ageing : The wine will drink best over the next 3-5 years.

in the vineyard :

Viticulturist: Chistiaan Cloete

The Chardonnay vineyards have a (cooler) south facing aspect, and are 295m above sea level. Planted with a vine spacing of 2.5m x 1.5m in deep red/yellow soils with high water retention capacity, but very well drained.

Vineyard Information

Planted: 2005

Clone: CY548A & CY96A

Rootstock: R110

in the cellar : 60% of the final blend went through natural fermentation in 300 litre new French oak barrels of which 70% went through malolactic fermentation. The other 40% of the final blend inoculated in stainless steel tanks with selected yeast. The un-wooded component was 100% free running juice, with high natural acidity to ensure an elegant final blend. After 9 months the wooded and un-wooded parts were blended together and kept for another month in the stainless steel tank to ensure optimum integration before bottling.

