

## Winters Drift 51 Miles Unwooded Chardonnay 2014

Colour: Straw gold with a hint of green.

Nose: Aromas of candied citrus fruits, pears, limes and sweet floral notes at the end.

Palate: Powerful lime characters enchanting the roundness of the cantaloupes along with the peaches, lingering into a long satisfying finish.

The wine's freshness and citrus notes will complement various salads, white meat and seafood dishes.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Winters Drift

**winemaker** : Koen Roose

**wine of origin** : Elgin

**analysis** : alc : 13.5 % vol   rs : 4.4 g/l   pH : 3.41   ta : 6.2 g/l

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

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

**ageing** : Will age splendidly over the next three to four years.

**in the vineyard** : **Viticulturist: Christiaan 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.

**about the harvest**: Grapes were harvested at night.

**in the cellar** : Grapes were pressed in a basket press and only the free run juice was used. Yeast inoculation took place at low temperatures. The first sulphur dosage took place late to ensure a creamy and full mouth feeling. The wine stayed on the fine lees for 10 months with monthly stirrings to enhance the complexity.

