

Middelvlei Unoaked Chardonnay 2015

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The nose and palate show hints of tropical fruit and a generous touch of spice. Luscious peach and guava flavours add to the fruitiness of this elegant wine.

variety : Chardonnay | 100% Chardonnay

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.65 ta : 5.4 g/l

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

pack : Bottle size : 750ml closure : Cork

in the vineyard :

At Middelvlei, 11.8ha are devoted to Chardonnay. The Vines, grafted onto Richter 99 rootstock, were planted in 1994 and 2010. The vineyards face west and are situated at an altitude of 160m above sea level.

The conditions for the healthy growth and ripening of the grapes during the growing season (September - December) were ideal. The average rainfall is 700ml per annum, for the growing season 2014/2015 the rainfall was slightly below average, 637mm.

about the harvest:

The grapes were harvested 17 February 2015 at an average sugar level of 23.5° Balling. They were handpicked and placed in small baskets to prevent bruising.

in the cellar :

In the cellar the juice received 30 minutes skin contact. 100% was tank fermented.

Bottled: 4th May 2015

