

False Bay Chardonnay 2016

This wine gives notes of lime and stone fruit on the nose. Well balanced with great freshness and texture. Unoaked. Understated, but persistent on the finish.

variety : Chardonnay | 100% Chardonnay

winery : Waterkloof

winemaker : Nadia Barnard

wine of origin : Western Cape

analysis : alc : 12 % vol rs : 1.9 g/l pH : 3.74 ta : 5.6 g/l

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

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

ageing : Drink now!

about the harvest: Budburst occurred at the beginning of September, which was definitely earlier than usual. It was a proper spring with lots of sunshine and warm temperatures. The ripening season showed moderate to warm temperatures. Our first grapes were picked a week earlier than last year (which was already early). A lot of the Stellenbosch/Helderberg producers were significantly down on yield. With the berries being remarkably small this year the flavours were fantastic.

in the cellar : Hand harvesting was done only in the early morning. Grapes were de-stemmed and the juice separated from skins using a bag press. Settling took place overnight at a temperature of approx. 12°C for around 12 hours. From there we rack off the clean juice to have it ferment in a stainless steel tank. Part of this blend was fermented spontaneously to ensure a longer fermentation where the fine lees are naturally in suspension- lending a longer mouthfeel to the wine. After completion of fermentation, it was left on the primary lees for another 6 months in order to add more weight and complexity to the wine. It was then lightly sulphured and left to age on the fine lees until bottling.

