

## 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.

