

Jacaranda MCC Chardonnay Brut Reserve 2011

Enjoy well chilled, perfect serving temperature 9°C. Beautiful by itself, but also goes very well with prawns, crayfish, salmon. Also try with strawberries or dark chocolate cake.

variety : Chardonnay | .

winery : Jacaranda Wine & Guest Farm

winemaker : .

wine of origin : Wellington

analysis : alc : 12.5 % vol rs : 11 g/l pH : . ta : 5.9 g/l

type : 0

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

in the vineyard :

Granite soils and Mediterranean climate. Low yields of 6-8 tons/ha. Warm and sunny days with cooler nights and a light afternoon breeze from the Atlantic Ocean.

about the harvest: A particularly promising wine grape crop, both in terms of quality and volume. The harvest season was characterised by healthy, ideal growing conditions and a cool, though lengthened, harvesting period without rain or prolonged heat. The grapes are hand-harvested in the early morning hours when the temperatures are still low. Grapes are harvested at a relatively low degree balling.

in the cellar : After fermenting the base wine, this wine then goes into bottle and is inoculated with yeast and sugar for the 2nd fermentation which takes around 6-8 weeks. The MCC is then kept on the lees to mature for 24 months. After 24 months, the Jacaranda MCC is degorged and the dosage is added.

