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Uitkyk Chardonnay 2015

Colour: Pale lemon-yellow with faint green tinges. Bouquet: Concentrated citrus aromas of lemons and limes predominate, but some peach and melon are also lurking there. Time in wood together with lees contact has added nuances of butterscotch, nuts and caramel to give you a full house of chardonnay aromas. Taste: On the palate the emphasis is on the fruit and there is plenty of that: upfront citrus and pineapple with sweet vanilla following through.

variety : Chardonnay | 100% Chardonnay
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin :
analysis : **alc :** 13.25 % vol **rs :** 4.1 g/l **pH :** 3.25 **ta :** 7.3 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : The Chardonnay's youthful individuality and upfront fruit makes it a superb enjoyment right now. However, with careful cellaring it will gain in complexity and character.

Uitkyk wine estate situated on the southern slope of Simonsberg in the Stellenbosch wine region, enjoys a rich history. The estate features a Georgian neoclassical double story house completed in 1788, one of only three 18th century houses left in the country. Uitkyk creates a range of discerning and accomplished wines that reflect the allure and magic of an historical estate.

in the vineyard : Uitkyk Estate is 600ha with 150ha under vines. Other cultivars planted on the estate are Chardonnay, Sémillon, Chenin blanc, Viognier, Pinot Grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvédre, Petit Verdot and Pinot noir. During the 2013 vintage 1010 tons were harvested at the cellar. The grapes were harvested from mid-February at 23–24°B. Minimal skin contact has been allowed and only the free-run juice was used. The fermentation was started with pure yeast cultures and soon afterwards transferred to wood. The fermentation finished after 8 days and the wine was left on the lees for a period of 8.5 months in 31% new oak, 39% second fill and 30% third fill French oak barrels. No malolactic fermentation took place. During the maturation period the lees has been stirred every 2 weeks. Bottling took place in November 2013.

in the cellar : The grapes used to craft this wine came from a single vineyard situated at 270 meters above sea level and facing due south. The vines, which are 18 years old, are grafted onto nematode-resistant Richter 110 rootstocks and are grown in soils originating from decomposed granite. They are trellised on a seven-wire system and received supplementary irrigation during the growing season. The yield was 6.5 tons per hectare; the restriction further enhancing the quality and complexity of the fruit.