

Middelvlei Unoaked Chardonnay 2018

This unwooded wine displays refreshingly crisp flavours of ripe peach and zesty grapefruit, beautifully balanced with hints of minerality and a well-integrated acidity.

variety : Chardonnay | 100% Chardonnay

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Stellenbosch

analysis : alc : 12.9 % vol rs : 3.55 g/l pH : 3.55 ta : 5.2 g/l

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

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

in the vineyard : The grapes for this wine were derived from a ten hectare vineyard, planted in 2010 on the cooler west-facing slope at an altitude of 160m above sea level. The vines are grafted onto Richter 99 rootstock

The average rainfall is 700mm per annum. During the growing season (April – March) the rainfall was far below average at 497mm for the 2017/2018 season. Although the vineyards benefit greatly from the water retentive clay soil, the vines are irrigated.

about the harvest: The grapes were harvested late January to mid February 2018 at an average sugar level of 23° Balling. They were handpicked and placed in small baskets to prevent bruising.

in the cellar : In the cellar, the grapes were crushed, put through a mash cooler and taken to the press where it had skin contact for 6 hours. Before yeast inoculation the juice is racked off the lees. The juice was fermented for 10 days. After the alcoholic fermentation the wine was left on the lees for 30 days.

