



Aspect	:	South-West facing slopes
Elevation	:	300 – 320 m
Soil Type	:	Medium texture gravelly soils with a structured clay layer
Clones	:	CY3, 5, 95, 268
Rootstock	:	R110, 101-14
Planting Date	:	1992
Irrigation	:	Post harvest irrigation only
Trellising	:	Extended Perold
Plant Density	:	3 205 – 4 167 vines / ha
Production	:	9 300 x 750ml bottles
Harvest Date	:	14 March 2009
Analysis at Harvest:		Sugar: 21.3°B Total acid: 6 pH: 3.29
Yeasts	:	Natural fermentation
Method:		Destemmed crushed and pressed and settled for 2 days. 23 new French oak barrels were used and fermentation started naturally in all barrels. Underwent malolactic fermentation. 40% new French oak and 2 nd and 3 rd fill for balance.
Date of Bottling:		21 January 2010
Analysis at Bottling:		Alcohol: 13.5% Residual sugar: 1.4 Total acid: 7.3 pH: 3.11
Description	:	Hints of orange zest with nuttiness, lime and white pear on the nose, poised with good use of wood, tangy acidity, good length with a mineral elegant finish.
Achievements	:	The only SA Chardonnay to win GOLD at the International Wine Challenge 2010 Nominated to participate in the 2010 Tri-Nations Wine Challenge
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