



KLOOVENBURG VINEYARDS

Chardonnay

Vintage: 2014

Grapes: 100% Chardonnay

Origin: Swartland, South Africa

Vineyard: Grapes come from two different blocks

Vine age: 13 - 20 years

Rootstock: Richter 110 , 99

Aspect: South - East and North - East facing slopes

Soil: Sandy with limestone

Yield : 6 - 8 tons/ ha

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5 °C. One block is picked at 22° Balling to add freshness and length to the final blend; the other block is picked at 24° Balling to add body and riper flavours. The grapes are then crushed, destemmed and transferred to a stainless steel tank for 4 hours of skin contact. The free run juice is then drained into a stainless steel tank to let the juice settle for 24 hours at 8 °C. No enzymes are used during the settling process. The juice is racked from the thick lees to 300 L French oak barrels, 50% new and 50% third and fourth fill. A portion of the wine ferments spontaneously and the balance is inoculated with CY3079 and CH9 yeast. Fermentation takes up to three months to complete. After fermentation the wine is given a low dose of sulphur and is left on the lees with regular battonage. The wine spends a total of six months in the barrel before it is blended and bottled.

Colour: Yellow - gold

Nose: Layers of grapefruit, pineapple and lemon

Palate: Banana, lime and citrus, with a creamy textured finish

Food: Chicken, pork, creamy pastas, salmon or grilled fish



ALCOHOL 13.58%

RS 1.6 g/L

pH 3.47

TA 5.6 g/L

TOTAL SO2 96 mg/L