



## CHARDONNAY 2014

### LOCATION

The Chardonnay vineyard is planted on S-SW facing slopes at about 250-300 metres above sea level. The soil on these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%.

### WINE MAKING

The grapes are received in the morning. Crushing and de-stemming; the mash was pumped through a mash cooler chilling the mash to approximately 16°C to settle for 18 hours. Yeast was then added immediately. 100% of the fermentation took place in Burgundy French oak barrels. Bucher Pneumatic Press. The total press juice went to the fermentation.

### TASTING NOTES

The nose has flavours of pear, passion fruit and pineapple. These tropical flavours follow through onto a creamy palate with subtle wood integration and a long, lingering finish.

### ANALYSIS

Alc:	14 %
T.A.:	5.4 g/l
PH:	3.46
RS:	2.5 g/l