

CHARDONNAY SUR LIE 2010



COMPOSITION

100% Chardonnay

ORIGIN

Simonsberg ward, Stellenbosch, South Africa

VINEYARDS

Vines planted in 1989 in Clovelly soil at 420 metres above sea level on the south-western slopes of the Simonsberg mountain. Clones used were Davis 3 and Davis 5 on Richter 110. The average yield was 3.5 tons/ha.

GRAPE ANALYSIS

Sugar: 22.5-23°B pH: 3.42% Total acidity: 6.2 g/l

VINIFICATION

After the hand-picked grapes were destalked, crushed and mash cooled, the juice was settled overnight with enzymes. After inoculation with selected yeast strains it was then cold-fermented in stainless steel tanks until it reached 16°B. The wine was transferred to 225 l French oak barrels (54% new) to complete both fermentation and malolactic fermentation, where it matured for eleven months on the primary lees. Batonage was done fortnightly for eight months.

BOTTLING DATE

February 2011

RELEASE DATE

March 2011

ANALYSIS

Residual Sugar: 2.07 g/l
Alcohol: 13.5%
pH: 3.47%
Total Acidity: 5.6 g/l

TASTING NOTES

A richly concentrated wine with minerality, citrus and white peach aromas. Elegant and well-balanced, with the potential to develop beautifully in the bottle.

MATURATION

Drink now or keep for three to four years.

BAR CODES

1 x 750ml: 600 2083 00 0599
6 x 750ml: 1600 2083 00 1098
12 x 750ml: 1600 2083 00 0596



Protea Chardonnay