



Chardonnay

2006

Origin: Stellenbosch

Wards: 60% from the foothills of the Simonsberg 40% from Firgrove overlooking False

Bay

Blend: 100% Chardonnay

Maturation: Aged in new French oak barrels on the lees for four months)

Viticulture: _

Winemaking: Hand selected grapes were delicately whole bunch pressed and then

fermented in steel tanks and oak barrels. Malolactic fermentation was inhibited to ensure a firm acidity and retention of the fruit flavours.

Tasting Notes: Crisp, lemony freshness, balanced by lively acidity and firm structure on the

palate.

Analysis: 13.49% vol 3.23 .7 g/l 3.9 g/l (Dry)

Accolades:

· John Platter - 4 stars

