

NITÍDA

CHARDONNAY 2014

Tasting Notes

Exemplifies restraint, complimentary sandalwood holds fresh mandarin and white peach fruitiness. Silky smooth raw almond butter has brioche and ginger root highlights. Makes you list for octopus ceviche with red onion, avo and cucumber.

Winemakers Comments

Our philosophy is that wine is made in the vineyard and merely bottled in the cellar, where our 2014 Chardonnay is a case in point. This Chardonnay reflects a classic cool climate style with elegant oaking enhancing complexity. Chardonnay is typically prone to uneven budding and subsequently variable fruit development. The cold, wet winter of 2012 proved most beneficial ensuring even budding and optimal ripening to harvest. Our annual southerly winds, particularly those during the growing season, ensured healthy, compact bunch. The grapes were harvested on 14th of February at 22 - 23.5°B.

Working in a more oxidative manner, 50% was barrel fermented in a selection of third and fourth fill 300 litre French oak barrels adding richness to the wine while the balance was tank fermented using a selection of French yeasts. The wine was matured 'sur lie' for 8 weeks with regular battonage enhancing lees characteristics. Partial malolactic fermentation adds further richness and complexity while retaining freshness.



TECHNICAL DATA

Alcohol: 13.0%
Residual Sugar: 2.7g/L
Total Acidity: 7.3g/L
pH: 3.42

VITICULTURAL DETAILS

Cultivar: 100% Chardonnay
Vintage: 2014
GPS Co-Ordinates: 33°50'9"S, 18°35'31"E
Soil Type: Bloemendal

