

NIEL JOUBERT CHARDONNAY 2009



Grape Varietals: 100% Chardonnay

Alcohol: 13.52%

pH: 3.59

Acidity: 4.3g/l

Residual Sugar: 4.9g/l

Vineyards:

Grown on low-lying areas to benefit from the evening coolth in the vlei part of the valley. The vines are trellised and harvest is usually early in the vintage (mid January).

Winemaking Note:

Grapes were harvested at a sugar level of between 20-23°B. After crushing, skin contact was for 2 hours. 12% of the total quantity underwent fermentation in Hungarian oak for 4 months. Malolactic fermentation took place in the barrel; the rest underwent fermentation in stainless steel tanks at 15°C for 3 weeks.

Tasting Note:

Pale, light yellow. Nose is full of appeal with malty, grainy notes along with melon, peach and apricot. Rich and smooth in the mouth with sweet vanilla and soft acidity. Very fresh and youthful with lots of development still to come. Very good food wine.

Enjoy:

...with a spit-roasted chicken.