

# NIEL JOUBERT

## Chardonnay 2010



**Grape Varietals:** 100% Chardonnay

**Alcohol:** 13.22%

**pH:** 3.34

**Acidity:** 5.2g/l

**Residual Sugar:** 1.5g/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 with bright yellow reflections. Nose leads with ripe tropical fruit where citrus, melon and pineapple mingle. Hints of vanilla and some floral notes. Lively mouth where the tropical ripe fruit flavours give an impression of sweetness but great acidity gives fine balance. Some stone fruit flavours appear with time in the glass and add complexity. Lively, fruit filled finish

**Enjoy:**

on its own or with wide assortment of white meats, fish and pasta.

*Niel Joubert Wines*

[www.nieljoubert.co.za](http://www.nieljoubert.co.za), +27 21 875 5936, [wine@nieljoubert.co.za](mailto:wine@nieljoubert.co.za)