

NIEL JOUBERT CHRISTINE MARIE CHARDONNAY 2007



Grape Varietals:	100% Chardonnay
Alcohol:	13.5%
pH:	3.71
Acidity:	5.1g/l
Residual Sugar:	2.0g/l

Vineyards: Grown on low-lying areas to benefit from the evening cool 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: Light, bright gold. Fascinating nose with honey, lemon, lees and some vanilla. Good oak backing. Rich and full in the mouth with all the flavours the nose promised with a firm acidity well balanced by fruity sweetness. Yet long, dry finish. Well made with lots of fruit, good oak and will develop further.

Enjoy: Great partner to sea food, and all manner of poultry, pasta and light meat dishes.