



# V Range

Chardonnay



## BLEND COMPOSITION

100% Chardonnay

## ORIGIN

W.O. Stellenbosch

## TECHNICAL NOTES

Grapes were handpicked early in the morning from 2 different vineyard blocks. The one block was picked at 22.5 balling which contributes minerality and limey characters to the wine. The other block was picked at 24 balling and contributes riper fruit flavours. After the grapes were hand sorted and destemmed, they were lightly pressed to ensure good quality free run juice. The juice was settled for 72 hours enzymatically before being pumped to fermentative barrels. Half of the total blend was fermented with native yeasts while the other half was inoculated with selected yeast strains. 20% malolactic fermentation followed and weekly battonage was practised to improve mouthfeel throughout the 9-month maturation period. This wine was subjected to 30% new oak for the duration of the maturation period.

## TASTING NOTES

Clear and bright, straw with a hint of green. The wine shows delicate citrus fruit and orange blossom characteristics as well as vanilla oak aromatics due to the generous 7 month barrelling period. The palate is smooth, with a zesty malic acid finish due to restrained malolactic fermentation. Drink now with potential aging until 2022.

## WINE ANALYSIS

Alcohol: 14 %  
Total Acidity: 5.88 g/l

pH: 3.45  
Residual Sugar: 2.29 g/l

## VINEYARD

**Climate**  
Coastal

**Rootstock**  
Richter 110

**Irrigation**  
Drip irrigation

**Aspect**  
South facing slopes

**Planting date**  
1997 and 1998

**Trellis system**  
Extended Perold, 7 Strand

**Soil type**  
Tukulu and oakleaf

**HA planted**  
5.8 ha

**Harvest dates**  
February 2017

**Clones**  
CY3, CY18

**Average tonnage**  
7.2 tons/ha

**Total Production**  
30 barrels