

CHARDONNAY 2011

WINEMAKING

The selection process for this special cuvée already started with the identification of this specific vineyard and working at it with special care from pruning right through to harvesting ensuring a low yield (approximately 8 tons per hectare) and premium quality.

The grapes were picked by hand at 24 °B (Brix). After crushing only the free-run juice was selected and after settling the clean juice was taken directly to new 300 liter French oak barrels. Each barrel was then individually inoculated with a specific cultivated yeast strain. After alcoholic fermentation the barrels were tasted and only those showing the most potential were left to mature for a further 10 months. After maturation each barrel was tasted again, scored and rated and only the finest were selected for this special release. Bottling commenced mid December 2011.

TASTING NOTE

Clai me d'Or Chardonnay is a full-bodied, complex wine with excellent fruit and wood integration. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest.

A complex nose with appealing roasted citrus aromas and vibrant lime and toasty oak flavours, also revealing nuances of butterscotch with touches of pineapple and white pear. The palate is full and well balanced with rich citrus fruit and a silky thread of coconut milk, subtle oak and a firm acid. Added toastiness emerges on the end-palate and a long-lasting aftertaste makes for a satisfying finish.

FOOD PAIRING & SERVING SUGGESTION

Pair with roasted chicken, grilled duck or any creamy poultry dishes. Serve chilled (7-10°C).

ANALYSIS

Residual Sugar 2.8 g/l
Alcohol 13.08 %
Acidity 7.8 g/l
PH 3.56
VA 0.45 g/l
Total Extract 30.4 g/l
Total SO² 144 mg/l
Free SO² 21 mg/l

AWARDS

Novare Terroir Trophy South Africa Regional Terroir Wine Award 2012
Top Chardonnay Terroir Award Robertson District & Swellendam District 2012
Silver Michelangelo 2012
Bronze London International Wine and Spirit Competition (IWSC) UK 2012

