

SOLIDUS UNWOODED CHARDONNAY 2012

WINEMAKING

The grapes are harvested by machine at optimum ripeness (23–24°Balling) at the coldest part of the day, which is from 02:00 – 10:00 am in the morning. In the cellar only the free-run juice is used and allowed to cold settle for two days. The clean juice is then racked and taken to the fermentation tanks where special cultivated wine yeast is inoculated and the fermentation temperature controlled between 16–17 °C. After fermentation, which takes about two weeks, the wine is left on the lease for at least four months, stirred weekly. This process of lease contact gives complexity and richness to the wine and is also known as the “Sir Lie” method. No oak is involved in the process of the making of this wine.

TASTING NOTE

Lemon curd and orange blossom aromas abound. This Unwooded Chardonnay offers fresh lemony acidity and yet lovely breadth of flavour across the mid-palate. The finish is smooth and lingering with lots of peachy flavour.

ANALYSIS

Residual Sugar 2.8 g/l
Alcohol 12.08 %
Acidity 6.4 g/l
PH 3.47
VA 0.50 g/l
Total Extract 23.8 g/l
Total SO² 151 mg/l
Free SO² 38 mg/l

