



THE WINERY OF GOOD HOPE

VARIETAL	Chardonnay (un-oaked)	
VINTAGE	2009	
APPELLATION	Western Cape, South Africa	
ANALYSIS	alcohol	13 % by volume
	total acidity	5.6 g/l
	pH	3.75
	residual sugar	2.05 g/l
PRODUCTION	3 500 (12 x 750ml) cases	



VINEYARDS & HARVEST

A blend of Chardonnay from 3 complementary locations. The first, smallest component, from Ocean-facing Stellenbosch-Helderberg vineyards. The 2nd from the area between Paarl and Malmesbury and the 3rd from the Aprilskloof valley on the Pardeberg Mountain, in the Swartland. Each contributing a different facet to the eventual blend. Excellent flowering announced a season destined for exciting results, following excellent winter rains. Green harvest thinning was carried-out sufficiently early in the growing cycle, allowing for a smaller yield (+/- 55hl / ha) than customary at this market level and we picked a week to 10 days later than normal (as 2009 was a cooler vintage than most, which in a hot climate like ours is an excellent thing). Strong winter rains and a longer ripening season made for a winning combination, giving us lower alcohols and lovely balance. A particularly good vintage in fact, not least for whites.

VINIFICATION

Separate parcels picked individually and by hand at varying ripeness, in order to build good complexity of acidity, fruit, depth and minerality. Vinified with minimum skin contact, using free run juice only. Reductively handled to obtain fresh, clear juice. Cool fermentation in stainless steel tanks with neutral yeast (favouring fruit enhancement). No oaking. Kept in tank on lees for 6 months, with regular battonnage. Components blended relatively early to ensure integration and stability of individual varietal freshness. Minimal fining prior to filtration. Focus on fruit retention, natural amplification of flavours through lees work and fresh, natural minerality and acidity.

WINEMAKER'S COMMENTS

This unoaked Chardonnay sets-out to give you an easy-drinking yet classy wine. At an excellent price. With more freshness, elegance and depth than commercial methods customarily permit. No sickly-sweet or artificial flavours. The wonderful citrus zest and mineral tang of its aromatics, bedded in the fruit and seductive texture characteristic of good Chardonnay. This is not a one glass wonder, but a wine that you can enjoy a bottle of. For those of you who despairingly thought that Chardonnay had to taste like butterscotch, this will restore your faith in this beautiful grape.