

PINEHURST

UNOAKED CHARDONNAY 2007

VITICULTURE AND VINIFICATION:

In the Vineyard:

For the production of this wine, a variety of fruit were sourced from different sites around the Cape's coastal region.

The Harvest:

Picking date: 2nd and 3rd week February 2006

Grape sugar: 22.5-24.0°B

Acidity: 9.5g/l at harvest

pH at Harvest: 3.0

In the Cellar:

The grapes were hand picked in small batches of 4- 8tons each. After destemming, cold maceration was allowed for 4-8hours before pressing to a maximum of 680l/ton. The juice was then cold settled for 72hours, racked and inoculated with a variety of aromatic yeast strains. Fermentation was done in stainless steel, lasting 21days @ 10°C, the wine was then kept on its gross lees for two months before bottling.

Analysis:

Alcohol: 13.0% Vol.

Residual Sugar:3.0g/l

pH: 3.43

Total Acid: 6.5g/l

Volatile acidity: 0.47g/l

Tasting notes:

This wine is fresh and fragrant with aromas dominated by summer fruits; concentrated pawpaw, apricot and nectarine. The palate is well balanced with ripe fig, litchi and apple flavours.