

**CLOS
MALVERNE**
CHARDONNAY 2017



ORIGIN: From selected vineyards in the prime wine growing area near Stellenbosch.

CLIMATE: Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

VINIFICATION: The grapes are hand- harvested at optimal ripeness. They are then destalked, crushed and pressed. Thereafter the wine is inoculated with a selected yeast strain. Fermentation and maturation takes place in French oak barrels on the fine lees for a total of 3 months. After fermentation, the wine is filtered and bottled.

TASTING NOTES: This lightly oaked chardonnay was in wood for only 3 months. The subtle hint of combined French and American oak allow the citrus flavours to stand out with hints of vanilla. Ready to be enjoyed now or in a year's time

SOIL	TRELLISSING	YIELD	ANALYSIS
Deep red Hutton soils.	Hedged (Perold system)	8 tons per ha.	Alcohol: 14.36 %
			Residual sugar: 4.6 g/l
			Total acidity:6.0g/l
			pH: 3.61

AWARDS & ACCOLADES

2010	Chardonnay 2009 Veritas – Bronze Medal
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