

# PASSAGES CHARDONNAY 2013

## ORIGIN

Situation: ..... North of Stellenbosch

## BLEND COMPONENT

Chardonnay: ..... 100%

## BARREL MATURATION

4 months, tight grain medium toasted French oak barrels

## TERROIR

Soil Type: ..... Ancient cemented limestone

Slope: ..... Easterly

Climate: ..... Moderate summer with low night temperatures, cold winter

Wind: ..... South Western

## OENOLOGY

Harvested early morning

Hand-harvested in small baskets at optimum fruit ripeness

Fermented in French Oak barrels

2 months on primary lees

100% malolactic was allowed

## TASTING NOTES

Aromas of lemon, fresh almonds, peach and grapefruit. Subtle hints of vanilla and spice on the nose with an intense lingering aftertaste. Ideal to serve with lightly spiced dishes.

## CELLARING POTENTIAL

5 to 7 years

## TECHNICAL ANALYSIS

Alcohol: 13.24 Vol %

PH: 3.53

Total Acidity: 5.8 g/l

Residual Sugar: 4.4 g/l

