



ONDINE CHARDONNAY

2007

The great debate has always existed between wine supporters of a wooded and unwooded Chardonnay. We set out to marriage the abundance of fruit in an unwooded product with the balanced richness and intensity of a barrel matured Chardonnay.

Description: This wine has lemon and lime flavours interacting with subtle vanilla flavours, brought about by barrel maturation. A final blend of barrel fermented 50% and tank fermented 50% makes for an exquisite wine.

Style: Dry White Wine

Grape Varieties: 100% Chardonnay

Vinification: The grapes are handpicked at 22°C with great emphasis placed on the pH of the juice. No skin contact was allowed and the juice was quickly drawn off and cooled to 12°C. Fermented with less aromatic yeast allowed the intrinsic quality of the grapes and terroir to come to the fore. Barrel fermentation was only done in 2nd and 3rd fill barrels. The wine was batonnaged regularly and aged for five months.

Analysis: Alc: 13.67%; TA: 6.1g/l; RS: 1.5g/l; PH: 3.59

