



# ONDINE CHARDONNAY

## 2008

The great debate has always existed between wine supporters of a wooded and unwooded one. 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 2<sup>nd</sup> and 3<sup>rd</sup> fill barrels. The wine was batonnaged regularly and aged for five months.

Analysis: Alc: .67%; TA: 6.1g/l; RS: 1.5g/l; PH: 3.59

