



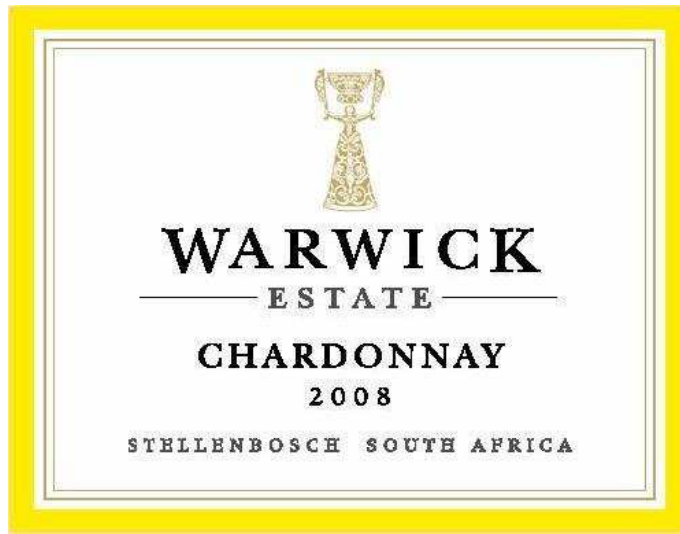
WARWICK

— ESTATE —

CHARDONNAY 2008

ANALYSIS

pH:	3.30
Residual Sugar:	3,7g/l
Alcohol:	13,76%
Total Acidity:	5.6g/l



Cultivar: 100% Chardonnay from the Warwick farm in the Simonsberg region of Stellenbosch.

Winemakers comments:

The light green colour shows the fresh and lively attitude of this wine. The bouquet opens with intense French oak aromas, vanilla, coconut and marzipan. Then the Chardonnay fruit flavours start to dominate with tones of green apple citrus and orange peel. The palate is full, round and shows a complexity of fruit, well balanced with the supporting oak flavours. The finish is fresh with the flavours lingering on the palate.

Ready to drink now and best served chilled. Could age for another two years.

Winemaking Procedure:

Grapes were harvested at Warwick at 24, 0°B from blocks with a typical density of 3000 vines per hectare. All the wine was aged in French oak for 8 months. A quarter of the barrels were new, a quarter second fill and the rest third and fourth fills. During the time in barrel the lees was stirred weekly to increase the fullness of the wine.



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