



SRP
\$18.99

Buitenverwachting

Chardonnay 2006

VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Constantia
Soil Type:	Clovelly
Age of Vines:	12-21 years
Trellising:	Elongated Perold
Yield:	6.1 tons/ha
Irrigation:	None
Picking Date:	March 16-22, 2006
Grape Sugar:	23° B
Acidity:	8.6 g/l
pH at Harvest:	3.11



WINEMAKING PRACTICES

Fermentation Temperature: 15-18° C

Method:

The grapes were whole bunch pressed and left in contact with the skins for 24 hours. 20% of the wine was allowed to ferment naturally, while the remaining 80% was inoculated with yeast vin 13. A third of the wine was fermented in stainless steel, and the balance was fermented in French oak barriques. After fermentation, the two components were blended together and run to barrel for aging.

Wood aging: 10 months in French Allier oak barriques (90% new, 10% second fill).

TECHNICAL DETAILS

RS: 1.9 g/l	pH: 3.24
TA: 5.2 g/l	Alcohol: 13%

Maturation potential: Up to 5 years with proper storage

TASTING NOTES

Located in the cool-climate region of Constantia, the historic Buitenverwachting property is part of the original wine estate established by Cape Governor Simon van der Stel in the late 1600s. Packed with rich aromas and flavors of pear, melon, figs and grilled nuts with subtle hints of butterscotch and spice, this elegant bottling is reminiscent of Meursault. Beautiful floral notes and smoky, complex minerality add to this lovely Chardonnay's immense appeal.

RATINGS

89 points, Wine Spectator