



EXCELSIOR

ESTATE

CHARDONNAY 2009

“Excelsior...represents another of those South African instances where one wonders how the wines can possibly be well-made, distinctively packaged, exported to the States, and still sell for a mere ten dollars.” – **Parker’s Wine Advocate**, August 2008

VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Robertson
Soil Type:	Calcareous clay
Age of Vines:	5 – 15 years
Trellising:	5 wire Perold
Yield:	12 tons/ha
Irrigation:	Drip
Picking Date:	February 5-20, 2009
Grape Sugar:	23.5-24.5° B
Acidity:	6.5 g/l
pH at Harvest:	3.2



WINEMAKING PRACTICES

Fermentation Temperature: 15° C

Method:

75% of the wine was fermented in stainless steel tanks for 14 days, and the remaining 25% was fermented and aged on its lees in French oak.

TECHNICAL DETAILS

RS: 7.9 g/l	pH: 3.16
TA: 6.6 g/l	Alcohol: 14%

Wood Aging:

25% of the wine was aged in French oak for 3 months.

TASTING NOTES

This crisp, mouthwatering bottling is a blend of Excelsior’s three best Chardonnay blocks. It displays lively flavors of green apple, citrus, and pineapple on a full, creamy palate. Hints of orange blossom and mineral and delicate toasty notes round out the package in this versatile and accessible everyday value.

RATINGS

89 points Wine Enthusiast “Best Buy”