



**SRP**  
**\$9.99**

# EXCELSIOR

## ESTATE

### CHARDONNAY 2007

#### VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Robertson
Soil Type:	Calcareous clay
Age of Vines:	4 – 12 years
Trellising:	5 wire vertical
Yield:	10 tons/ha
Irrigation:	Drip
Picking Date:	February 10-15, 2007
Grape Sugar:	24-24.5° B
Acidity:	6 g/l
pH at Harvest:	3.3



#### WINEMAKING PRACTICES

Fermentation Temperature: 15° C

Method:

80% of the wine was fermented in stainless steel tanks for 14 days.  
The remaining 20% was fermented and aged in French oak.

#### WINE DETAILS

RS: 4.1 g/l	pH: 3.35
TA: 6.6 g/l	Alcohol: 14.4%

Wood Aging: 20% of the wine was aged in French oak for 3 months.

#### TASTING NOTES

This crisp, mouthwatering Chardonnay displays lively flavors of green apple, citrus, and pineapple on a full, creamy palate. Hints of orange blossom and toasty notes round out the package in this versatile and accessible everyday value.