



SRP
\$9.99

EXCELSIOR ESTATE

CHARDONNAY 2008

“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:	4 – 14 years
Trellising:	5 wire Perold
Yield:	10-12 tons/ha
Irrigation:	Drip
Picking Date:	February 5-15, 2008
Grape Sugar:	24.5-25.5° B
Acidity:	6-6.5 g/l
pH at Harvest:	3.4



2008
EXCELSIOR
CHARDONNAY
SOUTH AFRICA

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: 4 g/l	pH: 3.45
TA: 6.8 g/l	Alcohol: 14%

Wood Aging:

25% 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 mineral and delicate toasty notes round out the package in this versatile and accessible everyday value.

ACCOLADES

Wine Enthusiast “Best Buy”