

Bob's

AFRICAN w i n e s



2007

chardonnay

Cultivar :	100% Chardonnay
Situation :	Swartland
Altitude :	140 m above sea level
Distance from sea :	80km (50 miles)
Soil type :	Hutton/Glenrosa
Rootstock :	Richter 99
Ages of vines :	10-12 years
Trellising :	Five wire perold trellis
Pruning :	2 node spurs
Irrigation :	Drip irrigation
Harvested :	End January - March 2007
Grape analysis :	Acidity: 6.7 g/l
	pH: 3.3
	Sugar: 23° Balling
Yield :	5-7 Tons/Ha

Winemaking Record:

Fermentation temperature: Cold fermented at 13°C till dry
Method: Grapes destemmed and crushed. Free run and pressed juice kept separate for settling. Juice cold settled 24 hours, and clear juice racked off. Inoculation took place. 15% fermented on wood.

Bottled : 17 April 2007

Wine Analysis :	Alcohol :	12.97% vol
	Total acid :	6.0 g/l
	pH :	3.64
	Residual sugar :	1.2 g/l

Winemaker's Comment :

Bright, fresh & crisp tropical fruit aromas dominate, followed by undertones of fresh peach and granny smith apple. 15 % of this Chardonnay spent 3 months on new American oak, while 85% was matured in stainless steel. Essentially an unoaked Chardonnay, the limited oak contact provides very subtle, yet sufficient tannic structure to balance the fresh fruit and acids in this wine. Focused, pure and finishing very clean, this Chardonnay is a beautiful expression of its home in the Swartland appellation in South Africa.

Maturation potential : 2 years

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