

Arabella Chardonnay



Blend Information: 100% Chardonnay
Alcohol: 14% vol
pH: 3.21
RS: 2.7
Total Acid: 6 g/l
Appellation: Robertson Valley

Tasting Notes: Yellow green in color. Citrus and vanilla on nose and palate. Crisp and elegant with a long finish with subtle hints of wood.

BTI World Wine Challenge: 88 points; Silver Medal

Growing Season Growing Data (October – April)

Rainfall: 333.7mm
Mean Maximum Temperatures: 24.95°C
Mean Minimum Temperatures: 10.27°C
Vine Age: 10 years

The Harvest:

Harvest Date: End January
Yield Per Vine: (weighted average) 2.7 kg
Yield Per HA: (weighted average) 8 tonnes
Maturity Analysis at Harvest (weighted averages)
Brix: 25°

In the Cellar:

Chardonnay is picked end of January and in the very early morning (at first light) by hand so as to keep the berries whole and thus reducing the chances of oxidation on route to the winery. Once crushed the wine is cooled through mash cooler and then pumped into an airbag press with a central inflatable membrane. The entire outer cylinder of the press has drainage holes to speed up the process of pressing, increase the amount of juice extracted and reduce oxidation. Once pressed the juice is again put through a plate cooler.

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