



DU PREEZ ESTATE

ESTATE WINE

DU PREEZ ESTATE CHARDONNAY

Vintage: 2008

Blend

Cultivars: 100% Chardonnay

Vineyards

Area: Breedekloof area/Western Cape

Vines per hectare: 2890 vines/ha

Irrigation: Yes

Age of vines: 8 years

Rootstock: R99

Soil types: Stony & sandy

Weather

Cold winters with an average of 500ml of rain per year.

Summers are dry but afternoon winds cool down the vines.

Harvesting

Early mornings till mid-day. Yield per hectare: 12 tons per hectare.

Cellar

Balling: 23°B – 23.5°B

Skin contact: 2 hours

Fermentation method: Ferment at 12°C

Time on lees: 90 days

Wine

Colour: Light yellow

Bouquet: Fresh pineapple with lemon flavours.

Taste: Full-bodied, buttery with tropical flavours.

Serving suggestion: Great with pastas, spare ribs & steaks.



Official Analysis Laboratory Report

Alcohol Vol%	12.25
Residual Sugar g/l	1.8
Volatile acidity g/	0.54
pH 3.38	3.74