



GOEDVERWACHT

F A M I L Y W I N E S

MAXIM

Chardonnay



VINEYARD: 17 year old vineyard standing in limey soil with high clay content on a flat terroir. Rootstock Richter 110, CY3 clone.

CLIMATE: Relatively cool ripening season and virtually no rain during the harvest ensured that the grapes were received in a good, healthy condition. A short heat wave caused sugars to climb rapidly in a short period of time at the end of January. This however had no detrimental effect on the quality of the grapes

HARVEST: Machine harvested from 1am to 9am into 2 ton bins after we did grape selection in the vineyard. Production of 6000/7000 liter per hectare.

WINEMAKING: The grapes were harvested during the cool time of the day at 24 degrees balling. After crushing the grapes, we separate the juice and cool it down to 12 degrees Celsius to settle overnight. Minimum SO² was used and dry ice was used throughout to prevent oxidation. The clear juice was siphoned into French oak barrels (40 % new, 300l) after it was inoculated. Fermentation took place at about 17 degrees Celsius for 4 weeks. After fermentation the wine was left on it's lees in the barrels for 6 months. No SO² was added during the first two months of barrel ageing. The wine was then racked from the barrels, stabilized, filtered and bottled.

Vintage	2017
Variety	100% Chardonnay
Category	Goedverwacht Maxim
Origin	Robertson Valley, Western Cape South Africa

ANALYSIS

Alcohol	14 vol %
Sugar	2 g/l
pH	3,39
Acidity	6,38 g/l
V/A	0,44

Enjoy this fantastic wine with butter chicken or line fish.