



GOEDVERWACHT

F A M I L Y W I N E S

GREAT EXPECTATIONS

Chardonnay



VINEYARD: A 20 year old vineyard standing on a well-drained loamy soil with some limestone. Rootstock Richter 110 and clone CY3.

CLIMATE: A warm and dry season, with high temperatures in January. The grapes achieved ripeness quite easily with slightly higher alcohol levels and lower acidities. Overall , the dry weather ensured healthy grapes and wines with pronounced fruit and easy drinkability.

HARVEST: Machine harvested from 3am to 11am into 4 ton bins after we did grape selection in the vineyard. Production of 14 tons per hectare

WINEMAKING: The grapes was crushed and destemmed into drainers. Only freerun juice was used for vinification. The fermentation was done in stainless steel tanks with French oak Viniblocks added at 1.5 g/hl dosage. Cy3079 was the yeast strain used and the juice was fermented at 16 deg. Celsius. After fermentation, the wine was left on the gross lees without SO2 for 2 months after which the wine was racked, sulphured, fined and bottled.

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| Vintage | 2018 |
| Variety | 100% Chardonnay |
| Category | Great Expectations |
| Origin | Robertson Valley, Western Cape South Africa |

ANALYSIS

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| Alcohol | 13,5% |
| Sugar | 3,2 g/l |
| pH | 3,45 |
| Acidity | 5,8 g/l |
| V/A | 0,4 |

TASTING NOTES: The wine has ample citrus and stonefruit flavours on the nose. The palate is full bodied and fruity with the oaking adding extra depth of flavour and complexity to both nose and palate. Ideal with fish and white meat dishes