

La Brune

WINE OF SOUTH AFRICA

Winemaker:	Nico Grobler
Varietals:	100% Chardonnay
Origin:	New select site
Clone:	CY 277
Age of vines:	15 years
Soil:	Table mountain sandstone
Planting density:	2.5kg per vine
Elevation:	350 metres above sea level
Yield:	8 Tons/ Ha
Vinification:	50% destemmed, 50% whole bunch pressed. 6 hours settling of the juice. Spontaneous fermentation. 60% of fermentation period in stainless steel and then moved to barrel. 10% malolactic fermentation.
Oaking:	12 months in 228L 'untoasted' barrels'. 40% new oak rest 2nd and 3rd fill. No stirring of the lees. Barrels custom made by Nico and his Burgundian friend Bruno Lorenzon.
Winemaker's notes:	Intensity meets perfume and minerality. The Chanel no.5 of Chardonnay's.
Production:	300 cases x 6
Aging Potential:	10 years and beyond
Technical Analysis:	Alc. 12.5% TA – 6.5g/L pH – 3.4 RS – 1.9g/L

