



The Musical Collection

Chardonnay
2013



Composition: 100% Chardonnay

Vintage: 2013

Winemakers: Hennie Huskisson, JG Auret

Viticulture: Rudolf Jansen van Vuuren

Climate / Quality of the soil / Vines:

Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6°C cooler than the valley giving our grapes slow ripening. Our Chardonnay vines thrive on the decomposed high mineral soil types, Oakleaf with dark brown coloured porous subsoil is dominant together with Tukulu and Dundee soil formations on the mountain. The necessary irrigation is done on a few blocks due to the magnificent soil types and a 7 wire hedge trellis system keep these delicate foliage of the vines in place. Hand selected from specific blocks at dawn to keep grapes cool for vinification. Some of the Chardonnay vines are grown at the highest and coolest area giving optimum flavour characteristics.

Winemaking Process:

- Hand harvesting.
- De-stemming and crushing.
- Pressing.
- Controlled fermentation at 12°C during 14-21 days in stainless steel tanks.
- Three months matured in French Oak.
- Stabilizing.
- Filtering.
- Bottling and labelling at the Estate.

Wine Composition:

Alcohol: 13.5% Total acidity: TBAg/L Residual sugar: TBAg/L

Winemaker Comments:

Light pineapple and mango tones on the nose. The pallet is filled with lemon and pineapple aromas and leaves a buttery finish.

Food Matches:

Standard Chicken Cordon Bleu swimming in a creamy wine sauce.

Drinking Temperature:

Best at a temperature between 10°C and 12°C.