

Bateleur Chardonnay 2009

DE WETSHOF, THE ROBERTSON VALLEY, SOUTH AFRICA



HARVEST & VINTAGE NOTES

Grapes are picked in the early morning. The grapes are destalked, crushed and the juice cleaned before fermentation commences. The juice is transferred to small French oak barrels and the fermentation process is started with chosen cultured yeasts. The juice ferments at 17-20° C. The wine matures for several months in the barrels under controlled temperature and humidity conditions. The Bateleur emblem signifies the freedom of choice the cellar master allows himself in the composition of this wine which is chosen from different barrels to suit his personal taste. Barrel maturation takes place for 12 months. French oak barrels for De Wetshof are specially chosen from specific coopers to enhance the quality of the fruit.



GRAPES: 100% Chardonnay

ALCOHOL: 14.5% vol

RESIDUAL SUGAR: 2.5 g/L

PH: 3.3

TOTAL ACIDITY: 6.4 g/L