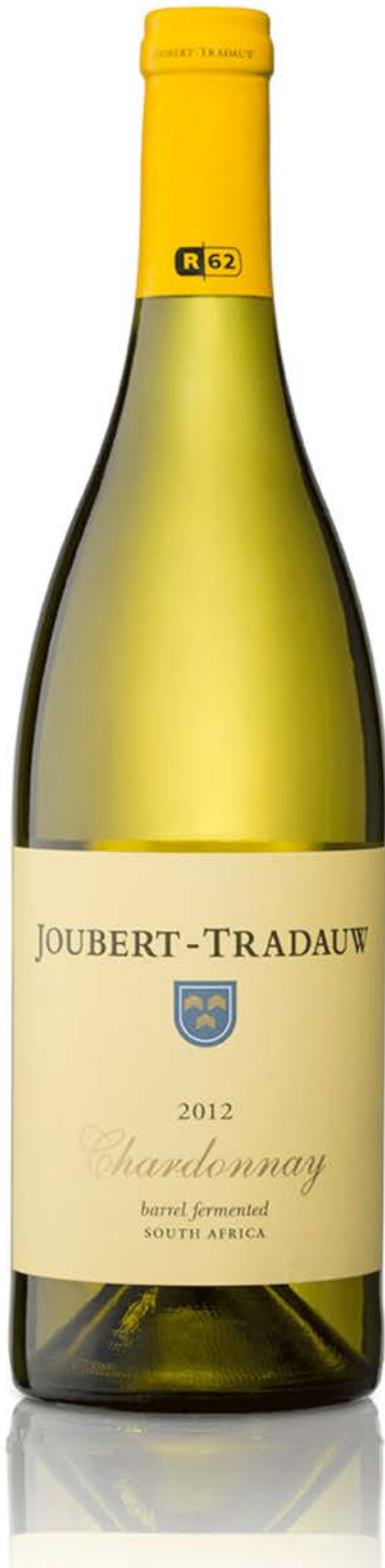


JOUBERT-TRADAUW



JOUBERT-TRADAUW CHARDONNAY 2012

Owner & Address:	Meyer Joubert, Tradouw Vallei, Barrydale, 6750, RSA 33°55' 26.4" S / 020°35' 40.6" E
Varieties & Viticult.:	Chardonnay, upright trellis
Appellation & Yield:	W.O. Tradouw, 7 tons per hectare
Alt. & Orientation:	455m, South facing slope 50km from Indian Ocean
Soil Type & Rain:	Karoo shale mixed with clay, 300mm rain per annum
Climate:	Continental: Dry summer days with cool evenings. Cool ocean breezes flow freely into the valley & extend ripening
Maceration:	4 days at 4 degrees Celcius
Fermentation:	Spontaneous/natural and barrel fermented
Aging:	Twelve months, 300L Burgundy barrels, 50% new, sur lie
Filtration:	No fining or filtration
Production:	7,186 bottles
Winemaker's Notes:	Made from grapes grown in the beautiful Tradouw Valley. This wine offers hints of floral with finely integrated oak. Lively Chardonnay fruit is complimented by a citrus burst on the finish.
Serving advice:	Enjoy this wine as aperitif with friends. The fresh fruit driven style will compliment all types of seafood. Try a spring green salad with Chevre and citrus; fresh snoek/salmon; grilled prawns; crayfish/lobster; seafood risotto and asparagus. Decant 30min.
Analysis:	Alcohol 14.27 % TA 6.3 g/l pH 3.16 R.S. 2.4 g/l VA 0.25 g/l FSO2/TSO2 37/120 mg/l