

# SUTHERLAND

VINEYARDS

## Chardonnay

2019

This wine shows pure citrus fruit, creamy oak and a touch of savouriness on the palate with a lovely fresh finish. Showing surprising surprising complexity for such a young wine and will age gracefully.

### FOOD PAIRING

Mild risottos, chicken salads and seafood dishes.

### VITICULTURAL PRACTICES

Varietal	Chardonnay - Clones CY 270, CY 548A, 96A & 277D
Root stock	Richter 110 and 101 - 14 Mgt
Soil type	Tukulu & Bokkeveld Shale
Age of vines	Planted 2004
Plant density	2300 - 2500 vines per hectare
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur pruning
Yield	Approximately 13 tons per hectare
Irrigation	Drip Irrigation
Vintage	Cool summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	6th - 20 th February
Grape Sugar	21.8 Balling
Acidity	7.5 g/l
pH at Harvest	3.28

### WINEMAKING PRACTICES

Yeasts	LalVinM
Method	Alcoholic and malolactic fermentation in 228L French oak barrels. The wine spends 10 months on its groos fermentation lees, with the lees being stirred on a regular basis.
Wood Maturation	10 months in barrel. 30% new French oak, balance in older barrels.

### WINE DETAILS

Residual Sugar	2.6 g/L
pH	3.25
Total Acid	6.5 g/L
Alcohol	13.0

