



Protea Chardonnay 2009



Our Darling farm – 8km from the Atlantic ocean supplies the grapes for this wine. Whole-bunch pressed and fermented in stainless steel. 500L French oak barrels are use for maturation over a period of 8-10 months. A portion of the wines is held back in tank and blended with the wooded wine; this keeps the citrus freshness to the wine.

TASTING NOTES

Lively aromas of Golden Delicious apple and vanilla wafer with a light floral edge. A rich, rounded mouthful, it shows similar spicy baked apple (tarte tatin) and citrus soufflé on a creamy, buttery base. The balance between fruit and acid is restrained yet lively and fresh. There's an undertone of leesy orange marmalade adding complexity. It finishes clean and dry with a lingering citrus aftertaste.

REMARKS

