



Inge CHARDONNAY 2015

Harvest 13-19 February 2015 Bottled 14 June 2016 Released August 2015

Planted	2010+2011
Size	3.18 ha
Clones	95
Rootstock	R99+R110
Soil	Limestone rich
Row Direction	NO/SW+NW / SE
Altitude	100m
Trellis system	7 Wire Perold
Density	3 333 vines / ha
Appellation	Lower Duivenhoks River, Cape South Coast

(8km from the Ocean near a small village called Vermaaklikheid on the South Coast of South Africa)

Fermentation & Maturation:

Inoculated with selected yeast strains from Burgundy, France.

Primary fermentation in Stainless Steel tanks 30%, 2500L Foudre 50% and 225L (2nd+3rd fill) French oak 20% @ 14-22 degrees Celsius. 60% Malolactic naturally completed.

Matured for 12 months prior to bottling.

This Chardonnay exudes ripe tropical fruit notes, dried peaches and charming hints of butterscotch and toffee.

The wine is soft in the mouth, shows citrus on the mid palate and a lingering finish of lemon drops with a fine trace of oak.



13.52% Alcohol: 1.90g/l Residual sugar: 5.30g/l Total acid: 3.49 pH

Only 8 200 x 0.75L produced

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