



Ondine

SOUTH AFRICA

Ondine Chardonnay 2010

Appellation	Wine of Origin – Darling
Varieties	100 % Chardonnay
Harvest date	March 2010
Analysis	13.62% alcohol T.A. 6.2g/l pH 3.57 R/Sugar 1.9 g/l
Fermentation	Tank – 16 days ; Barrel – 7 months on the lees
Bottling date	March 2011
Optimum Drinkability	2011- 2012
Comments:	
Colour	Light yellow, straw like colour
Aroma	White peach, lemon zest and sweet vanilla and toasty oak
Flavour	Creamy citrus flavours crisp acidity
Finish	Long finish – well balanced wine
General	The great debate has always existed between wine supporters of a wooded and unwooded Chardonnay. We set out to combine the abundance of fruit in an unwooded product with a barreled matured Chardonnay.