

BURGER FAMILY

VINEYARDS

Chardonnay 2018

VITICULTURE

The Chardonnay vines are planted on a southeast-facing slope in calcareous soil. The vines are all trellised and under drip irrigation and were established from 1983 to 1999.

WINEMAKING

The grapes are harvested by machine at optimum ripeness (23-24°Balling) at the coldest part of the day, which is from 02:00 – 10:00 am in the morning. In the cellar only the free-run juice is used and allowed to cold settle for two days. The clean juice is then racked and 50% is taken to stainless steel fermentation tanks where it is allowed to natural ferment (wild yeast) with French oak staves. The fermentation temperature is here controlled between 16-17 °C. The other 50% of the juice is fermented (also wild yeast) in old French oak barrels. After fermentation, both components are left on the lees for at least three months, stirred weekly before final blending and bottling.

THE WINEMAKER'S COMMENTS

This is an elegantly oaked Chardonnay. On the nose is ripe citrus with a touch of vanilla and toasted oak. The palate is rich and creamy with a good balance between fruit, oak and acidity and finishes with a lingering aftertaste.

FOOD PAIRING & SERVING SUGGESTION:

Pair with grilled fish or chicken or any other seafood or poultry dishes.
Serve chilled (7-10°C).

WINE ANALYSIS

Residual Sugar:	2.8 g/l	Alcohol:	13.11 %	Total Acidity:	6.5 g/l
PH:	3.33	VA:	0.35 g/l	Total Extract:	24.1 g/l
Total SO ₂ :	124 mg/l	Free SO ₂ :	38 mg/l		

PACKAGING DETAILS

Bottle volume:	750ml
Case size:	6 x 750ml
Pallet size:	90 x 6 x 750ml
Case weight:	7.67 kg
Closure:	Stelvin (Screw-cap)

EAN 750ml Bottle Barcode:	6009673831588
EAN 6x750ml Case Barcode:	6009673831595

