



VIU MANENT

CHARDONNAY RESERVE 2004



VITICULTURE

Vineyard: Maukauwe, Casablanca Valley. Sourced from Chardonnay blocks with an average age of 10 years.

Soil: Free draining, alluvial loam/clay of medium fertility.

Climate: Yearly average rainfall of 450 mm, concentrated in the winter months. Summers are dry with warm days and cool nights. Temperatures are moderated alternately by sea breezes from the Pacific Ocean and inland winds from the coastal mountain range.

Vineyard Management: Planting density of 3.500 vines/hectare, trained to vertical shoot positioned canopy and spur pruned. Canopy trimming is carried out once in early spring and again at the beginning summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape variety: Chardonnay 100%

Harvest: The fruit was picked by hand on April 3rd, 2004 following a typically dry Casablanca Valley growing season.

Winemaking Techniques: The grapes were crushed and destemmed to the press via a must-chiller. The must was then given 12 hours of skin contact (at 10-12°C) in order to extract the aromas and flavours contained in the skin. Following this the must was drained and cold settled for 3 days and then gravity fed to new (30%) and used (70%) French barrels which were then either inoculated with selected yeasts or else left uninoculated so as to ferment with the native vineyard yeasts already present on the grapes. Fermentation took a total of 3-4 weeks with temperatures peaking at 20-22°C. Battonage was carried out weekly following fermentation for 5 months with the wine spending a total of 10 months in barrel prior to bottling.

Oak: 100% of the blend was aged for 10 months in 30% new and 70% second and third use French barrels.

LABORATORY ANALYSIS

Alcohol:	14,3 %vol
pH:	3,39
Titrateable Acidity:	6,1 g/L
Residual Sugar:	3,0 g/L
Volatile Acidity:	0,54 g/L

TASTING NOTES

On the nose this complex wine displays lifted notes of white peach, lemon and cookie dough.. In the mouth it is full and rich with a zingy citrus flavour profile giving way to biscuity oak and a long creamy finish.

CELLARING POTENTIAL

Ready to drink now or cellar for one to two years.

OUR SOMMELIER RECOMMENDS

Enjoy with white meats, Pacific salmon, game birds, and mild-flavoured soft cheeses.