

# Vry Burgher

## VRY BURGHER CHARDONNAY

### CHARACTER:

Subtle aromas of yellow peach and lime are augmented with the rich taste of citrus and gently cushioned by enticing lees flavours. This sublimely delicious Chardonnay pairs very well with white meat dishes, seafood, pasta and all soft cheeses.

### AREA:

The Robertson wine valley is an excellent wine-growing area of fairly flat terrain running alongside the Brede river. It is nestled at the foothills of the Langeberg and Sonderend mountain ranges, where the landscape changes to that of rolling hills. The most dominant soil types are the Red clay loam and clay Karoo, often very calcareous, but with excellent water retention and wine-growing quality. Spring is a new growing time and in summer more frequent irrigation is required. Summer is also the harvesting time which begins from the end of January and Chardonnay is one of the early ripening varieties.

### WINEMAKING:

The Vry Burgher Chardonnay is cold harvested in the early morning with only brief skin contact. The juice is free running and there is a gentle press fraction. This requires overnight settling. The wine then undergoes clear juice fermentation with *Saccharomyces bayanus* yeast in temperature-controlled stainless-steel vessels. Racking takes place following fermentation, and the wine is kept on very fine lees. This is an unoaked Chardonnay.

### WINEMAKER COMMENT:

Chardonnay is the crème de la crème of white wines, rich in flavour, aroma and appearance and when as expertly made as is the Vry Burgher, it is indescribably noble. Multiple award-winning Winemaker Nicky Versfeld, with an uncanny ability to select the finest grapes at the best prices, has once again triumphed with this excellent Chardonnay available to the public at an affordable price. Already an expert with Sauvignon blanc and Cabernet Sauvignon varieties he succeeds admirably with a Chardonnay that is both familiar, with the enticing flavour of the grape, but unique in quality and expertly fashioned taste.

### ANALYSIS:

ALC:	13.92%
TA:	6.92
RS:	2.86
PH:	3.51
VA:	0.47

*Chardonnay*

