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## MIRADOR SELECTION

### CHARDONNAY 2009

#### COMPOSITION

- ▣ Chardonnay 100%

#### ORIGIN

The grapes are sourced from the Casablanca Valley situated 45km from the Pacific Ocean.

The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

#### HARVEST INFORMATION

- ▣ Origin Casablanca Valley
- ▣ Date April 22<sup>nd</sup>
- ▣ Yield 10 tons/hectare
- ▣ Harvest method Hand picked

#### WINEMAKING

- ▣ Destemming 100 %
- ▣ Fermentation period 15 days
- ▣ Fermented in Stainless steel tanks
- ▣ Aging 4 months in French oak barrels

#### TASTING NOTES

The eye is presented with a bright golden color with faint hints of green. The aromas are dominated by rich tropical fruits, complemented by a touch of ripe green apple and papaya. The mouth feel is one of freshness and fruit. This combined with a balanced acidity and an elegant creaminess results in a very approachable wine.

#### CHEMICAL ANALYSIS

- ▣ Alcohol 13.1% by volume
- ▣ pH 3.32
- ▣ Total acidity 6.29 g/L expressed in Tartaric acid
- ▣ Residual sugar 1.70 g/L

