



2012 White Ladybird Chardonnay

Technical details:

Varietal:	Chardonnay
Alcohol:	13,5%
Total acidity:	5,9 g/l
pH:	3,52
Residual sugar:	3,4 g/l

Tasting notes:

This wine is certified organic. We try to make something lighter with good freshness and great varietal explosion. Something we call a "Two-bottle wine" because the first one just disappears. The grapes for this wine are handpicked and moved to the cellar as early as possible. Everything is whole bunch pressed and we do not add any preservatives, yeast, acid or enzymes etc. We want to work as natural as possible. No settling is allowed and a warm fermentation is preferred, sometimes as high as 30° C. We also fermented some parts on the skins this year with some manual punch downs once a day. This is very much everything that is not typical in producing white wine, but we like to be a little different. 40 % of the juice was fermented in old 500 liter barrels for 4 months before final blending, filtering and bottling. Light, hay colour. Lovely flavours with dollops of lime, peach and some white stone fruit evident. Just a touch of wood on the nose. The palate is fresh and absolutely packed with juicy fruit. Great balance with a lingering creaminess and a delicate finish. Medium bodied with enough complexity to complement creamy rich seafood, pasta and poultry dishes.