



SAXENBURG
ANNO 1693

SAXENBURG PRIVATE COLLECTION CHARDONNAY 2010

Position in Vineyards:	Cool southern slopes
Type of Soil:	Heavy clay with some gravel
Average Age of Vines:	18 years
Viticulture Practice:	Trellised, no irrigation
Yield per Hectare:	3 - 4 Tons / ha
Time of Harvest:	Middle February 2010
Vinification Details:	Hand picked, whole bunch pressed. Fermented and matured in barrels: 20% new, 40% second fill, and 40% third fill
Type & Size of Oak Barrels:	225 and 300 litre French Oak Barrels from Burgundy
Duration in Wood:	10 months
When Bottled:	December 2010
Maturation Potential:	up to 5 years
Winemaker's Comments	A full and concentrated wine with lovely tropical fruit and hazel nut flavours. Best enjoyed with seafood and lighter meat dishes.
Analyses:	Alc: T.A.: pH: R.S.
	13.5% 6.8 g/l 3.4 4.0 g/l