

# SUTHERLAND

## VINEYARDS

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## Sutherland Chardonnay Reserve 2016

This Chardonnay articulates the sense of place through the chalky minerality and subtle brioche notes. An intriguing grapefruit essence softens the oak elements, which leaves a lingering, refined acidity. Aged for 10 months in French oak.

### MATURATION

Potential to develop beautifully over the next 4 years.

### FOOD PAIRING

Forest mushroom risotto topped with truffle oil and parmesan.

### WINEMAKER'S COMMENTS

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### VITICULTURAL PRACTICES

Varietal	Chardonnay
Root stock	Richter 110
Soil type	Tukulu
Age of vines	Planted 2004
Plant density	2315 vines per ha
Trellising	7 wire Perold system, with movable foliage wires.
Yield	10 t/ha
Irrigation	Supplementary drip Vintage
Vintage	Moderate summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	11 February 2016
Grape sugar	22.5 °B
Acidity	6.67 g/l
pH at harvest	3.36

### WINEMAKING PRACTICES

Yeasts	D522 (Lalvin M)
Fermentation temp	17 °C
Method	Barrel selection: 12 barrels were identified as exceptional. Alcoholic and malolactic fermentation in 228l French oak barrels. The wine spends 10 months on its gross fermentation lees, with the lees being stirred on a regular basis.

### WINE DETAILS

Residual sugar	1.90 g/l
pH	3.21
Total acidity	6.15 g/l
Alcohol	13.17%
Maturation	Enjoy now through to 2022