



2006 Sebeka® South Africa Chardonnay

Our winemaker Andries Blake believes that it is important to honor South Africa's 350-year winemaking heritage while appealing to today's wine tastes. Sebeka wines offer complex flavors yet remain uniquely approachable for American wine consumers. By balancing exotic aromas and intense fruit flavors, Andries believes that his Sebeka wines showcase the natural beauty of the South Africa landscape.

Winemaking Notes

The grapes used to create the 2006 Sebeka South Africa Chardonnay were grown in a number of South Africa's finest vineyard districts located across the Western Cape. The cooler districts benefit from the fog created by the cold ocean currents coming north from Antarctica, as well as the vigorous "Cape Doctor" cross winds coming from the Atlantic and Indian oceans. The warmer districts take advantage of the bright South Africa sunshine and produce grapes with deep, rich colors and ripe fruit flavors. By marrying grapes from such diverse areas, Andries was able to produce a finished wine of great character and complexity.

The Chardonnay grapes were carefully hand harvested and gently de-stemmed. They were then crushed, pressed and allowed to settle overnight. Each lot was fermented in upright stainless steel tanks to retain the bright fruit flavors of the grapes and enable the wine to achieve a clean, balanced structure. The juice was allowed a slow fermentation of three weeks at 16-18°C. Approximately 35% of the wine underwent malolactic fermentation. Andries tasted the final wines and blended in a small percentage of Chenin Blanc, Viognier, and Semillon to further enhance the complexity of the finished wine.

Taste Profile

Our 2006 Sebeka South Africa Chardonnay is a fruit-driven New World style wine that features layers of fresh citrus, apples and peaches accented with hints of vanilla on the finish. This well balanced wine has a slightly creamy texture which allows it to pair well with a wide variety of foods, and especially grilled poultry and fish dishes prepared with Cajun spices and fruit salsas. This wine is at its best if enjoyed within one year of release, but should be able to age in the bottle for up to two years.

Date of Harvest	Late-January to Mid- February 2006
Sugar at Harvest (Brix)	23.1
Alcohol Content (% V/V)	13.5%
Titrateable Acidity (g/100ml)	0.58
pH	3.62
Residual Sugar (g/100ml)	0.34
SRP	\$9.99
Appellation	Western Cape, South Africa