

FELICITÉ

WINE BY THE NEWTON JOHNSON FAMILY

no oak CHARDONNAY
2012



OVERVIEW

The success of our first release of Felicité Pinot noir four years ago naturally progressed to the essential white wine that partners it, Chardonnay. Our preference leans towards a style that is crisp, focused, taking care not to over deliver on fat and overripe fruit. We also steer clear of any oak flavouring looking to highlight pretty, floral aromas and uncomplicated fresh fruit flavours of peach. Lingering green apple acidity keeps the style fresh throughout.

This wine is now grown, made and blended under our guidance in the cellars of Stettyn Family Winery in the foothills of the Klein Drakenstein mountains near Villiersdorp, our partners in the Felicité range.

LOCATION & CLIMATE

The Botha and Griessel families farm on the eastern foothills of the Klein Drakenstein mountains, 15km north of the town of Villiersdorp, the southernmost border of the Worcester district. This area is characterised by cold winters for effective dormancy of the vines, and moderate summers for relatively slower ripening in the interior of the Western Cape. The farms possess a wide variety of slopes and soil types.

APPELLATION

Wine of Origin WESTERN CAPE
100% Worcester

SOILS

Various

ASPECT

Various

TRELLISING SYSTEM

2-wire Vertical Shoot Positioning (VSP)

PRUNING

Cordon

AGE OF VINES

8 to 20 years

VINES PER HECTARE

3 400

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AVERAGE YIELD 10 to 14 tons/Ha (60 to 84 hl/Ha)

ANALYSIS	Alcohol by volume	12.4%
	Total Acidity	6.4 g/l
	pH	3.33
	Residual sugar	3.1 g/l

2012 VINTAGE GROWING SEASON & HARVESTING

One of the cooler seasons experienced with excellent, above average yields.

WINEMAKING

The fruit is mainly machine harvested in the early hours of the day. The winery is well geared for more reductive winemaking as Sauvignon Blanc is one of their benchmark varieties. Fermentations are all in stainless steel under cold temperatures.