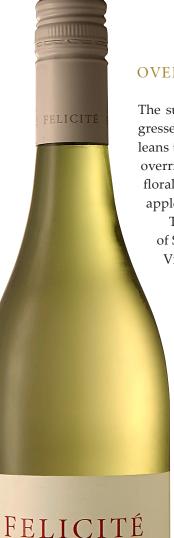
FELICITÉ

WINE BY THE NEWTON JOHNSON FAMILY

no oak CHARDONNAY





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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





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.