



2016 DAREDEVILS' DRUMS JUICES UNTAMED (CHARDONNAY)

ON THE VINE	VINEYARD	altitude 6 m above sea level
	SOIL TYPE	Calcified sand dunes
	ROOTSTOCK	Ramsey
	AGE OF VINES	17 years
	TRELLISING	5 Wire, Vertical Shoot Positioning, double lengthened(perold
	HARVEST DATE	12.02.2016
	FERMENTATION	18 - 22 degrees Celc.

IN THE CELLAR	VINIFICATION	The name "Juices Untamed" echoes how Chardonnay responds to natural vinification methods such as maceration on skins, fermentation with indigenous yeast, extended barrel aging and bottling unfiltered. Optimally ripe grapes were selected and harvested by hand and left to cool down in cold room overnight. After crushing the grapes were fermented for short period on the skins with natural yeast and then pressed off to finish the fermentation in new French oak barrels. After malolactic fermentation the wine was further matured for 16 months in 2nd fill French oak barrels. Battonage was used in the first 2 months to improve the wine maturation on yeast lees.
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DATA	CULTIVAR	100% Chardonnay
	ALCOHOL	13.5%
	pH	3.57
	RISIDUAL SUGAR	2.6 g/l
	TOTAL ACIDITY	5.2 g/l
	TOTAL EXTRACT	23.5 g/l
	YIELD	22,6 hl/ha
	BOTTLING DATE	13.11.2017
	PRODUCTION	1 151 bottles

RECOGNITION TASTING NOTES

Lemon yellow colour with apple, tropical and citrus fruit flavours with toasted almond notes on the nose and palate. This wine has a rich, firm texture with great length.

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