

# DOMAINE COUTELIER

2012 CHARDONNAY



*Once upon a time in the land of Sunshine and Vines,  
A fresh winemaker crafted a velvety young wine,  
With nut, melon, citrus and pears,  
Light Oak, marzipan and buttery layers,  
Goodness, not to buy just one bottle would be simply a crime.*



**Wine of Origin:**  
Coastal Region

**Analysis:**  
Alc: 13%  
TA: 6.4 g/l  
PH: 3.51  
RS: 3.5 g/l

### **The Domaine**

Domaine Coutelier is situated on the 17th Century Devon Vale farm which was split into smaller portions in the 1950's. Grapes have been grown on this land for decades. Visible to the East are the mountains of Simonsberg, Groot Drakenstein, Jonkershoek, Stellenbosch, Helderberg with the Hottentots-Holland to the South, Paarl Rock and surrounding mountains to the North East, Durbanville Hills and Cape Town Suburbs to the North West.

### **Variety**

100% Chardonnay

### **Vineyards**

Chardonnay grapes are harvested from the Durbanville wine region. Nestled with in the Tygerberg Hills, this area is perhaps one of the lesser known wine regions of South Africa. With it's cool sea breezes coming directly from the Atlantic Ocean which lies a mere 5 km from the vineyards, average temperatures are considerably lower than the surrounding regions. This Coastal region produces some of the best Chardonnay grapes in South Africa which give typically very fruity wines with excellent balance and structure.

### **Winemaking**

The Chardonnay is gently pressed in a pneumatic press upon arrival from the vineyard. The juice is then settled for 24 to 48 hours at cold temperatures in tank prior to fermentation. Fermentation is initiated in tank, then the fermenting juice is transferred to barrel for completion. One third of the wine was allowed to complete Malo-lactic fermentation to add complexity and to allow the wine to age while two thirds was prevented, to protect the fruit characteristics of the wine. The wines were aged for 8 months in French Oak barrels from selected coopers: 30 percent new, 70 percent second fills.

### **Tasting Notes**

This unmistakable Chardonnay is a full bodied fruity wine. Well balanced and structured with a Citrus thread running through, complimented by buttery tones, a nuttiness and summer spicy. Lovely Oak balance, a soft mouth feel add to its long agreeable finish.

### **Pairing**

This Chardonnay is ideal with sea food, fresh fish, white meats or cheese. Also as an aperitif with light hors d'oeuvres.