

Metropolitan

WINES & SPIRITS

Excelsior Estate Chardonnay 2006



Product Information:

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| Appellation: | Breede River Valley, South Africa |
| Soils: | Karoo |
| Harvest Date: | 10/02/2006- 12/02/2006 |
| Residual Sugar: | 4.8 g/L |
| pH: | 3.25 |
| T.A: | 6.7 g/L |
| Alcohol: | 14.5% |
| Closure: | Synthetic Cork |
| Winemaker: | Johan Stemmet |

Winemaker Notes:

All vines are grown in lime-rich Karoo soils, and are harvested at full ripeness in the cool of the morning. The wine is cold-stabilised and filtered before bottling. Maturation is performed at 50% French oak, 50% stainless steel tank.

Reviews:

85Pts, Wine Spectator

"Round and forward, with apple, piecrust and toast notes. Drink now."

- WS (April 30, 2007)

Supplier Information:

Excelsior Estate has been owned by the de Wet family since 1870. It is the philosophy at Excelsior that good wine is made in the vineyards and the winemaker can only succeed if he has good basic ingredients with which to work. The estate is located in the South Western Cape, where there is a great valley encircled by tall, gaunt mountains. A wide river meanders through the valley floor, which, during the millennia, created a fertile flood plain for itself. Excelsior Estate has over 200 hectares planted to vineyards. Of these, Cabernet Sauvignon, Chardonnay and Sauvignon Blanc are the most important varieties. The vineyards at Excelsior are all irrigated by drip irrigation and much emphasis is placed on applying the correct amount of water. Canopy management also plays an important role in the vineyard management and every effort is made to ensure harvesting is done at optimum ripeness. In 1981, a modern winery was constructed with adequate capacity to cater for further expansion. Great care was taken to select the best machinery to facilitate the vinification process.

For additional information please visit www.excelsior.co.za