



**SEBEKA**  
**2007 CHARDONNAY**  
**WESTERN CAPE**

Our winemaker Andries Blake believes that it is important to honor South Africa's 350-year winemaking heritage while appealing to today's wine tastes. Sebeka wines offer complex flavors yet remain uniquely approachable for American wine consumers. By balancing exotic aromas and intense fruit flavors, Andries believes that his Sebeka wines evoke the natural beauty of the South Africa landscape.

**The Vintage**

The grapes used to create the 2007 Sebeka South Africa Chardonnay were grown in a number of South Africa's finest vineyard districts located across the Western Cape, predominantly Breedekloof. The cooler districts benefit from the fog created by the cold ocean currents coming north from Antarctica, as well as the vigorous "Cape Doctor" cross winds coming from the Indian ocean. The warmer districts take advantage of the bright South Africa sunshine and produce grapes with ripe fruit flavors. Soils are typically sandstone and sandy alluvium.

The cold winter and generally favorable conditions ensured that the grapes were healthy and could ripen perfectly. Despite a heat wave at the start of harvest, the nights remained cool. This, combined with the cool spring and summer temperatures preceding the early harvest, produced grapes of very high quality.

**Winemaking**

The Chardonnay grapes were carefully hand harvested and then gently de-stemmed. They were crushed, pressed and allowed to settle overnight. Each lot was fermented in upright stainless steel tanks to retain the bright fruit flavors of the grapes and to achieve a clean, balanced structure. The juice was allowed to ferment slowly at 14°C. None of the lots underwent malolactic fermentation. Andries then tasted the finished lots and selected the best blend to arrive at the complexity he desired in the finished wine.

**Tasting Notes**

The 2007 Sebeka South African Chardonnay has a crisp style, offering a bouquet of fresh apples, pears, spicy cloves and caramelized sugar. The palate confirms the bouquet, and is accented with hints of oak and vanilla on the finish.

This well balanced wine has a slightly creamy yet crisp texture which allows it to pair well with a wide variety of foods, especially grilled poultry and fish dishes prepared with Cajun spices and fruit salsas.

This wine is at its best if enjoyed within one year of release, but should be able to age in the bottle for up to two years.

Alcohol	13.8 %
Sugar	6.5 g/l
Total Acid	6.5 g/l
pH	3.5