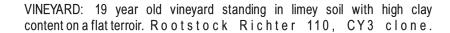


GOEDVERWACHT

FAMILY WINES

MAXIM

Chardonnay



CLIMATE: Relatively cool ripening season and virtually no rain during the harvest ensured that the grapes were received in a good, healthy condition. A short heat wave caused sugars to climb rapidly in a s h o r t period of time at the end of January. This however had no detrimental effect on the quality of the grapes

HARVEST: Machine harvested from 1am to 9am into 2 ton bins after we did grape selection in the vineyard. Production of 6000/7000 liter per hectare.

WINEMAKING: The grapes were harvested during the cool time of the day at 24 degrees balling. After crushing the grapes, we separate the juice and cool it down to 12 degrees Celsius to settle overnight. Minimum $\mathrm{SO^2}$ was used and dry ice was used throughout to prevent oxidation. The clear juice was siphoned into French oak barrels (40 % new, 300I) after it was inoculated. Fermentation took place at about 17 d e g r e e s Celsius for 4 weeks. After fermentation the wine was left on it's lees in the barrels for 6 months.No $\mathrm{SO^2}$ was added during the first two months of barrel ageing. The wine was then racked from the barrels, stabilized, filtered and bottled.



Variety 100% Chardonnay Category Goedverwacht Maxim

Origin Robertson Valley, Western Cape

South Africa

ANALYSIS

Alcohol	13 vol %
Sugar	3.2 g/l
рH	3,48
Acidity	6,8 g/l
V/A	0,56

Enjoy this fantastic wine with butter chicken or line fish.

