

UVA MIRA

— MOUNTAIN VINEYARDS —

UVA MIRA CHARDONNAY 2013



Zesty lime and effortless minerality on the nose. An intense expression of pure fruit with balanced structure, fine acidity and a creamy textured finish.

VINEYARD & VINIFICATION

Origin:	Stellenbosch, Helderberg
Aspect:	North-West Facing Slopes
Soil:	Predominantly decomposed granite
Age of vines:	15+ years
Yield:	7 tonnes per hectare
Irrigation:	Supplementary
Degrees balling:	23.0° B
Maturation:	9 Months in 65% New Oak

All grapes were hand-picked in the early morning and gently hand sorted. Only the finest, free run juice was fermented in French oak barrels. After fermentation, the wine was left on the lees for eight months with occasional batonnage. Maturation in select French oak barrels for 9 months, after which meticulous blending took place.

ANALYSIS

Alcohol:	13.5%
RS:	2.29 g/litre
TA:	7.2 g/litre
PH:	3.07

TOTAL PRODUCTION

240 cases of 6

