



SEVEN NUMBERS

Chardonnay

Full-bodied wine with flavours of peach, melon, ripe yellow fruits and matured oak notes.

Vintage 2018

Vineyard Gomila

Handpicked 20 September 2018, 45 hl per hectare.

Region Štajerska Slovenija



Description This a full-bodied Chardonnay with flavours of peach, melon, ripe yellow fruits and matured oak notes with a touch of vanilla. After maturing for ten months in 500-litre barrels this wine offers softness, freshness and an intense varietal character.

Soil Varied geological soil composition, consisting mainly of sand and sandstone, with approximately 40% clay. Overall a slightly lighter kind of soil with good drainage. The Gomila vineyard was planted in 2000.

Cultivation Single Guyot. 4,200 vines per hectare. Average harvest of 1.7 kg per vine. The reduction of the fruit is carried out twice in a season. First after the flowering and the second time approximately 8 weeks before the harvest. All the fruit which is not properly developed is removed, so that every single vine is carrying the optimum amount.



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Cellar Handling For the first 10 days, one part of the wine undergoes controlled fermentation in stainless steel; after 10 days, one part is fermented in stainless steel, the other part fermented in big casks. One part of Chardonnay undergoes malolactic fermentation, ageing in big casks and stainless steel. Utmost care with must and wine.

Store at 10–15°C. Can be stored for 10 years

Drinking temperature 10–12°C

Serving suggestion Roasted meat – lamb or goat, buttery side dishes

Alcohol 15,25 % vol.

Unfermented sugar 2,5 g/L

Acid 5,26 g/L

Ph 3,73