

Wildeckrans Chardonnay 2003

Cool climate provides complex fruit exuding lime and citrus aromas with crisp lingering finish.
Production - 300 cases (Nine barrels)

We believe there are no rules, experiment to your hearts content. Veal Medallions with Mushroom Sauce, Beef Stew with Coconut Cream and Ginger, Veal Fettuccine, Ham with Coconut and Kiwi, Peking Duck, Chicken and Mushroom Lasagna, Chicken Breasts with Four Cheese Sauce, Pasta Salad with Chicken, Pasta with Wild Mushroom Ragout, Assorted Sushi Rolls, Grilled Calamari Cajun Style, Caviar, Mushroom and Sherry Pate and Avocado Dishes.

variety : Chardonnay | 100% Chardonnay

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.0 % vol rs : 1.3 g/l pH : 3.27 ta : 6.1 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

***John Platter

ageing : 3 years.

in the vineyard : Area: Bot River, Ward Walker Bay

Soil type: Bokkeveld shale

Age of vines: Planted in 1994

Vine density: 3333

about the harvest: The grapes were harvested early in the morning from 15th to 27th Feb 2003. Picked at 23Â° Balling.

Yield: Five tons per hectare

in the cellar : Gently pressed and fifty percent is fermented at 12Â°C in temperature controlled stainless steel tanks to preserve the clean fruit flavours that are typical of Wildeckrans wines. The other half is matured in French Oak Barrels for three months, partially barrel fermented from 7Â°C and then blended.

Bottled on the 28th July 2003

