

Longridge Chardonnay 2003

Veritas 2004 - Gold

Michelangelo International 2004 - Silver

Mundus Vini 2004 - Silver

Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Bronze

Brilliant green-gold in colour with rich layers of ripe citrus fruit. A harmonious, beautifully balanced wine with generous, well-integrated oak and a fine aromatic finale, which lingers on the aftertaste.

Serve with poached salmon with a creamy shrimp sauce.

variety : Chardonnay | 100% Chardonnay

winery : Longridge Wine Estate

winemaker : Eleonor Hoogendijk

wine of origin : Coastal

analysis : alc : 14.28 % vol rs : 4.6 g/l pH : 3.27 ta : 6.5 g/l

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

pack : Bottle

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ageing : Enjoy now or within 48 months from harvest.

in the vineyard : Soil: Hutton, Clovelly and Glen Rosa

Trellised, 10-year-old vines planted on south-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: The grapes were grown in selected vineyard blocks and picked at between 23Â° and 25Â° Balling.

in the cellar : The juice was fermented in oak barrels at approximately 17Â° Celsius. Following fermentation, 60% of the wine was matured in 1st-fill French oak and the balance in 2nd-fill French oak barrels for eleven months.

