

Furstenburg Chardonnay 2004

Well balanced dry white wine with good integration of tight-grain oak to complement the typical Chardonnay peach/lemon bouquet with a rich texture. Bright, lemon yellow colour.

variety : Chardonnay | 100% Chardonnay

winery : Furstenburg

winemaker :

wine of origin : Stellenbosch

analysis : alc : 13.13 % vol rs : 2.48 g/l pH : 3.65 ta : 6.71 g/l va : 0.69 g/l

type : White wooded

pack : Bottle

"Delicate nose with hints of peach, pear and apricot. Gentle waft of citrus and some floral notes. Full and rich, yet soft in the mouth with ripe stone fruits and a hint of smoky char. Long, crisp lemony finish. Beautiful balance of oak and fruit." - Dave Hughes.

ageing : This wine will develop beautifully over the 2 to 3 years from date of harvest.

in the vineyard : Age of vines: 15 years

Harvest date: February 2004

Yield per hectare: 6 tons

about the harvest: The grapes were harvested at 24.8° Balling.

in the cellar : Cellar maturation: 6 months in 225 l barrels. 33% new; 33% second fill; 33% third fill. The wine spent a few months on the lees for further integration. The barrels were rolled every second week to stir the lees, thus enriching the wine.

