

De Meye Chardonnay 2004

Veritas 2005 - Silver

Aroma: Refreshing notes of lime, citrus and ripe peaches.

Palate: Fresh lime on the palate, balanced with soft wood tannins, following through to a long finish of peaches and apples.

Best served chilled with a creamy Carbonara pasta, carpaccios, smoked chicken breast salad or oysters.

variety : Chardonnay | 100% Chardonnay

winery : De Meye Wines

winemaker : Marcus Milner

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.5 ta : 5.6 g/l

type : White wooded

pack : Bottle

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in the vineyard : Climate: Mediterranean rainfall $\hat{A}\pm$ 650mm per annum. Vineyards are situated on De Meye in the western part of the Muldersvlei region, north of Stellenbosch. The vineyard faces south-east and a cool westerly wind during the ripening period months ensures healthy balanced grapes.

Soil: Rich fertile soil, create ideal conditions for healthy, ripe grapes.

about the harvest: Grapes were hand picked and pressed at a sugar level of 24 $\hat{A}^\circ$ Balling.

in the cellar : The grapes were fermented in new 300L French oak barrels. After fermentation the wine was left for a further 4 months on the lees in barrel, the lees is then removed and an extra 3 months of maturation takes place in barrel.

