

Goue Vallei Chardonnay 2000

A delicate citrus aroma, lemony twist in tail.

variety: Chardonnay | Chardonnay

winery:

winemaker: Johan Delport
wine of origin: Olifantsrivier

analysis: alc:12.0 % vol rs:3.4 g/l pH:3.47 ta:5.1 g/l

type: White

in the vineyard: These quality grapes were grown on the cool north-facing slopes of the Cedarberg and the Olifants River Mountain ranges which surrounds the Olifants River Valley. Most of these vineyards border on the snow line.

about the harvest: In the southern hemiphere summer lasts from December until the end of February. The grapes are harvested from mid-January until mid-April. Sauvignon Blanc being an early ripener, these grapes were harvested from late January to early February in the very early mornings and late hours of the day, allowing the grapes to retain their fruitiness and flavours.

in the cellar: Cool crushed grapes underwent a three hour skin contact in static drainer before being fermented under controlled conditions at $15 \hat{A}^{\circ} \text{C}$.



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