

## Cloverfield Chardonnay 2002

The wine has a pale green / yellow colour that reveals its classic vinification method. The distinctive tropical fruit flavour, with a hint of lemon and citrus, is enhanced by delicate maturation in French oak. The wine has the elegance and finesse for which Robertson Chardonnays are famous. The fresh tropical lemony fruit flavours are complemented by wood fermentation. The bouquet is accentuated by the long and full aftertaste.

Full flavoured white meats are the perfect complement to this Chardonnay.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Cloverfield

**winemaker :** Cobus Marais

**wine of origin :** Breede River

**analysis :** alc : 14.7 % vol   rs : 1.6 g/l   pH : 2.9   ta : 7.3 g/l   va : 0.62 g/l

**type :** White   **wooded**

Michelangelo 2004 - Gold

Michelangelo 2003 - Gold

Wine Magazine - 3 star Rating

Veritas 2003 - Bronze

John Platter 2004 - 4 stars

Swiss International Air Line Awards - Bronze

British Airways Club Class

**in the vineyard :** Our valley has become famous for Chardonnay. The varietal tends to ripen early in this area, which means that we are able to pick the grapes before the hot weather arrives in February.

**about the harvest:** The grapes were harvested at 24Â° Balling on the 4th February 2002.

**in the cellar :** Barrel Ageing: Fermentation in French oak staves at 21Â°C  
Bottling date: 1 July 2003