

Lushof Chardonnay 2004

A creamy lemon gold colour immediately identifies the varietal here and intimates towards the buttered toast and ripe melon characteristics shown on the nose. The careful use of selected French oak is demonstrated by the harmonious integration of aromas and underlying complexity, the whole berry press and lack of skin contact by the presence of more secondary flavours. Lemony citrus and cataloupe melon flavours complement the subtle bread and butter notes in a wine combining the best of both new and old world characteristics.

variety : Chardonnay | 100% Chardonnay

winery : Lushof Wine Estate

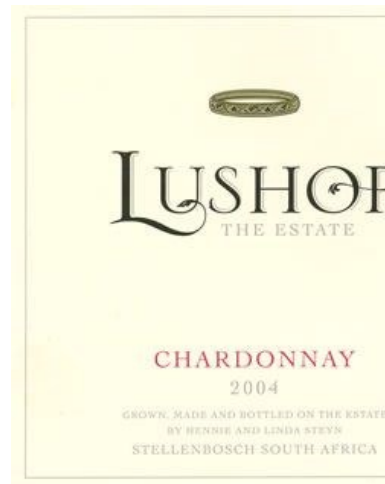
winemaker : Daniel Hudson

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 2.6 g/l pH : 3.47 ta : 5.7 g/l va : 0.33 g/l so2 :
103 mg/l fso2 : 32 mg/l

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

pack : Bottle



ageing : 1-3 years

in the vineyard : Location: North-west slopes of Helderberg

Altitude: 335 - 345 m

Distance from sea: +/- 10km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 100

Age of vines: 6 years

Trellising: Vertically shoot positioned/Double Cordon

Pruning: 2 node spurs

about the harvest: The grapes were harvested on the 4th of March 2004 at 3.8 tons and 23° Balling.

in the cellar : Whole berry press with zero skin contact or sulphur added. Cool fermentation at 14°C and malolactic fermentation in oak, followed by 7 months lees ageing in barrel (all French, 30% new wood). Using filter sheets at bottling to preserve flavors and structure of wine.

This wine was bottled on 11 January 2005.

Production: 550 x 6 cases