

Stellenbosch Hills Chardonnay 2004

SAA inflight 2006 - Economy Class

Michelangelo Awards 2005 - Silver Medal

Winemaker's Choice Awards 2005 - Diamond

Straw yellow in colour. Strong citrus with hints of oakiness. Citrus, vanilla and buttery flavours on the nose. Fruit and acid leaves a pleasant aftertaste.

Enjoy with smoked chicken salad, smoked salmon or fish in lemon sauce & sushi.

variety : Chardonnay | 100% Chardonnay

winery : Stellenbosch Hills Wines

winemaker : PG Slabbert

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.0 g/l ta : 6.5 g/l

type : White **style :** Dry **wooded**

pack : Bottle

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in the vineyard : The grapes were hand picked from 12-year-old vertical trellis vines (Davis-clone, CY3) grown on Glenrosa soil. The yield is 6 ton/ha.

about the harvest: The grapes were picked at 24.5° Balling.

in the cellar : Only the free run juice was used to make this wine. The juice was fermented in new 300-litre French oak barrels until dry. Thereafter it was left on the lees for 8 months.

