

Cullinan View Chardonnay 2003

International Wine Challenge 2005 - Seal of Approval

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that balances well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish.

Enjoy now with seafood, salmon, roast chicken, thai-food and pork. Serving temperature: 8Å° - 10Å°C

variety : Chardonnay | Chardonnay

winery :

winemaker : Francois Weich

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 1.4 g/l pH : 3.38 ta : 6.38 g/l

type : White

pack : Bottle

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ageing : 2003-2005.

in the vineyard : For the first time in many years we had good rains and cold temperatures during winter in Robertson. It was good in that it helped to build up a little ground water, as it was not necessary to irrigate the vines during the winter months. Spring arrived at the beginning of September; overall bud break was very good due to the cold conditions of winter. Night temperatures in October and November were significantly cooler compared to the previous year. This ensured good acidities. In terms of disease we were lucky being in a warmer region, primary infections were low. Our harvest started on 28 January 2003. Attention to detail was well managed and has resulted in good potential in the quality of our wines.

about the harvest: Grapes were harvested at a very ripe stage between 23,5Å° - 25Å° Balling from a selection of vineyards in the Robertson Valley.

in the cellar : Twenty percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12Å°C for 19 days. Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.