

Longridge Chardonnay 2004

Approved - Mundus Vini 2005

Four and a half Stars - John Platter South African Wine Guide 2006

Four Stars - WINE Magazine, June 2006

The wine is lemon/straw in colour with distinctive green tints. A complex bouquet of lemon, grapefruit and ripe melon combines with roasted nut and butterscotch; this is a textbook Chardonnay. Weighty in citrus and toasty flavour, the wine shows soft acidity and a smooth, creamy mouth feel.

Serve with seafood such as poached salmon with a creamy shrimp sauce.

variety : Chardonnay | 100% Chardonnay

winery : Longridge Wine Estate

winemaker : Eleonor Visser

wine of origin : Stellenbosch

analysis : alc : 14.46 % vol rs : 3.1 g/l pH : 3.5 ta : 6.9 g/l

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

pack : Bottle

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ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Soil: Hutton, Clovelly and Avalon

Average Temperature: Summer - 21Â°C; Winter - 14Â°C

Annual Rainfall: 680 mm

Proximity to ocean: 120 km

Trellised, 7-year-old vines planted on steep southwest-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at 23Â° to 25Â° Balling, gently crushed and cooled to 12Â°C.

in the cellar : The grapes were gently crushed and cooled to 12Â°C. Fermentation occurred in oak barrels at approximately 17Â°C. Sixty percent of the wine was matured in first-fill French oak and the balance in second-fill French oak barrels for 11 months.

