

Kranskop Chardonnay 2004

Brilliant yellow-green colour with ripe tropical fruits and rich citrus flavours on the nose. The palate shows crispy, full ripe fruit flavours and the wood plays an important supporting role for a longer aftertaste. Excellent ageing potential.

variety : Chardonnay |

winery : Kranskop Private Cellar

winemaker : Nakkie Smit

wine of origin : Klaasvoogds

analysis : alc : 13.75 % vol rs : 2 g/l pH : 3.29

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

ageing : 3 Years

in the vineyard : Soil Type: Deep stone rich soils.

Average age of wine: 8 years

Trellising: 2m poles with 5 canopy wires.

Irrigation: Not on a regular basis but when the vines show signs of turgor (deficit irrigation).

Yield: 8 tons/ha.

about the harvest: Low production volumes achieved by deficit irrigation and very late pruning. Full ripe grapes with a Brix of 24 were harvested and crushed softly.

in the cellar : Vinification: Left on the skins for 6 hours. Fermentation was done in 225 litre barrels. Stayed on the lees for 6 months - blended together and left for another 6 months in barrels.

Wood ageing: 12 Months in 2nd and 3rd fill French barrels. Malolactic fermentation: No Malolactic fermentation.

