

Wildeckrans Chardonnay 2004

Cool climate provides complex fruit exuding lime and citrus aromas with crisp lingering finish.

We believe there are no rules, experiment to your hearts content. Veal Medallions with Mushroom Sauce, Beef Stew with Coconut Cream and Ginger, Veal Fettuccine, Ham with Coconut and Kiwi fruit, Peking Duck, Chicken and Mushroom Lasagne, Pasta Salad, Assorted Sushi Rolls, Grilled Calamari, Cajun Style Caviar

variety : Chardonnay | 100% Chardonnay

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.13 ta : 7.69 g/l

type : White

pack : Bottle

ageing : 3 years

in the vineyard : Area: Bot River, Walker Bay Ward

Soil type: Bokkeveld shale

Age of vines: Planted in 1994

Vine density: 3333

Yield: 4 tons per hectare

about the harvest: Early morning harvested in March 2004.

in the cellar : The grapes were gently pressed and 50% is fermented at 12 degrees centigrade in temperature controlled stainless steel tanks to preserve the clean fruit flavours that are typical of Wildeckrans wines. The other half is matured in French Oak Barrels for 3 months, partially barrel fermented from 7 degrees and then blended.

