

Badsberg Chardonnay Sur Lie 2005

Colour: Straw coloured with a lime tint.

Nose: Citrus, butter and butterscotch.

Palate: Creamy, good finish.



variety : Chardonnay | 100% Chardonnay

winery : Badsberg Wine Cellar

winemaker : Willie Burger, Henri Swiegers, De Wet Hugo & Jaco Booysen

wine of origin : Rawsonville

analysis : alc : 13.5 % vol rs : 4.25 g/l pH : 3.59 ta : 6.16 g/l

type : White

pack : Bottle **closure :** Cork

Veritas 2006 - Bronze

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2006 Vinalies Internationales Paris - Silver

2005 SA Champion SANW

in the vineyard : Climate: Mediterranean

Rainfall: 800mm – 1000mm per year

Soil: Rock, hill

Trellis system: Extended Perold

Irrigation: Drip

about the harvest: The grapes were harvested middle of February at 24° Balling.

Yield: 11 tons/ha

in the cellar : Fermented @ 16°C for ±3 weeks on lees until dry.

Matured on lees for a further 5 months in French & Hungarian Oak.

Batonnage – once every two weeks.