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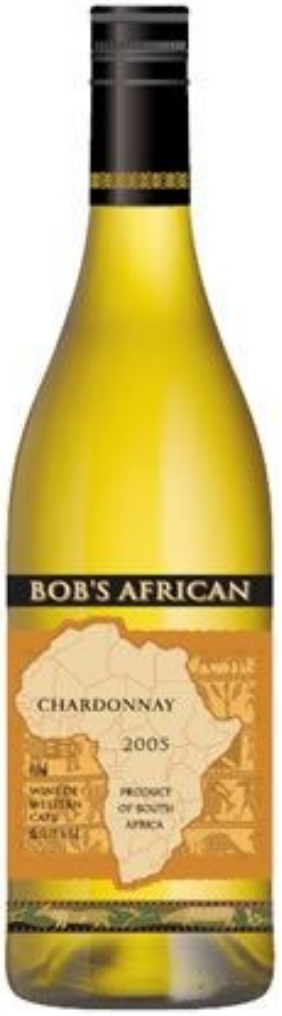
Bobs African Chardonnay 2005

A lightly oaked Chardonnay which retains the zesty lemon aromas with peach and melon flavours. A seriously delicious wine that will complement any food, yet equally delicious just as it is. Go for it!



variety : Chardonnay | Chardonnay
winery :
winemaker :
wine of origin :
analysis : **alc :** 14.67 % vol **rs :** 2.0 g/l **pH :** 3.73 **ta :** 5.81 g/l
type : White **wooded**
pack : Bottle

ageing : Maturation potential: 3 - 5 years

in the vineyard : Soil Type: Lime rich/Alluvial
Age of vines: 10 - 12 years
Trellising: Three wire Perold trellis
Yield: 8 - 10 tons/ha
Irrigation: Drip

about the harvest: Picking date: End Feb - Beg. March 2005
Grape Sugar: 23Â° Balling
Acidity: 5.9 g/ltr
pH at harvest: 3.4

in the cellar : Fermentation temperature: Cold fermented at 13Â°C â€“ till dry
Method: Grapes destemmed and crushed. Free run and press juice kept separate for settling. Juice cold settled for 24 hours, and clear juice racked off. Inoculation took place.
Wood ageing: 8% three months
Total production: 1200 cases