

## Livingstone Chardonnay 2005

Only available for Seckford Wine Agencies in UK

A lightly oaked Chardonnay which retains the zesty lemon aromas with peach and melon flavours. Light and easy drinking!

variety : Chardonnay | Chardonnay

winery :

winemaker :

wine of origin :

analysis : alc : 14.2 % vol rs : 3.1 g/l pH : 3.6 ta : 6.0 g/l

type : White      wooded

pack : Bottle

ageing : Maturation potential: 3 years

in the vineyard : Soil type: Clovelly

Age of vines: 8 - 12 years

Trellising: Bushvine

Yield: 8 - 9 tons/ha

Irrigation: Drip

about the harvest: Picking date: Beginning February 2005

Grape sugar: 25.2° Balling

Acidity: 6.4 g/l

pH at harvest: 3.52

in the cellar : Method: Grapes were destemmed, pressed, crushed and cold settled for 24 hours. No skin contact was allowed. Wine fermented in stainless steel tanks at a temperature of 14°C for 14 days with no lees contact of malolactic fermentation.

Wood ageing: Lightly oaked

Total production: 10 000 cases

