

## Savanha Chardonnay 2004

John Platter 2006 - 3 Stars

The wine is pale yellow-gold in colour with subtle aromas of pear and lime and a lovely whiff of vanilla. On the palate, butterscotch and honey flavours combine with delightful ripe tropical fruit. A finely structured, intensely flavourful and complex wine.

Serve with seafood and chicken dishes.

variety : Chardonnay | Chardonnay

winery : Savanha

winemaker : Eleonor Hoogendijk

wine of origin : Western Cape

analysis : alc : 13.14 % vol    rs : 2.5 g/l    pH : 3.41    ta : 6.0 g/l

type : White      wooded

pack : Bottle

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ageing : Enjoy now or within 36 months from harvest.

in the vineyard : Average Temperature: Summer 21.5°C ; Winter 16°C

Annual Rainfall: 935mm

Proximity to Ocean: 10km

Soil: Clovelly and Estcourt

Trellised, 10-year-old vines planted on southwest-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes grown in selected vineyard blocks were picked at between 21° and 23° Baling.

in the cellar : The juice was fermented under temperature-controlled conditions and a small portion fermented on French oak staves. Following fermentation, the wines from specific tanks were selected to be blended for this wine.

