

Slaley Chardonnay 1998

Light yellow in colour with a greenish tinge
The intense nose of peaches, apricots and citrus is well supported by generous oaking. Full flavoured wine with a soft acidity and long aftertaste.

variety : Chardonnay | Chardonnay
winery : Slaley Wines
winemaker : Christopher van Dieren
wine of origin : Coastal
analysis : alc : 13.2 % vol rs : 3.0 g/l pH : 3.62 ta : 6.2 g/l
pack : Bottle

Best Chardonnay at Wine of the Month Club tasting (February 99)
1999 Veritas Gold

ageing : 3 years

in the vineyard : Age of vines: 1994 & 1992

Trellising : 5 wires

Pruning : Cordon with spurs

Soil : Deep Hutton, escourt & broken shale

Position : South-West facing slope of Simonsberg from the farm Ernita & Slaley

Irrigation : Overhead & drip

Yield : 8.5 Ton / Ha

Harvest Date : 15 Feb & 10 Mar

about the harvest: Fermentation : Whole bunch pressed, 100 % barrel fermentation, with 60% malolactic fermentation

Maturation : 8 months in wood, 80 % new French oak

Fining : Bentonite & Icing glass

Filtration : Bulk & sheet

in the cellar : Fermentation : Whole bunch pressed, 100 % barrel fermentation, with 60% malolactic fermentation

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