

Slaley Chardonnay 1997

Due to the cool weather of the year, harvest started 3 weeks later than normal. This cool weather made it possible to make a very classic style of wine.

The wine has an intense nose of peaches, apricots and citrus is well supported by generous oaking. It is full bodied with a soft acidity and long aftertaste

variety : Chardonnay | Chardonnay

winery : Slaley Wines

winemaker : Christopher van Dieren

wine of origin : Coastal

analysis : alc : 13.32 % vol rs : 1.6 g/l pH : 3.29 ta : 5.5 g/l

pack : Bottle

1999 Veritas Silver

ageing : Enjoy in its youth or age for up to 6 years from date of harvest

in the vineyard : Age of vines: 1984 & 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 Ton / Ha

Harvest Date : 28 Feb & 18 Mar

in the cellar : 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

