

Longridge Chardonnay 2005

2007 Swiss International Air Lines Wine Awards â€” Gold Award

Made by Eleonor Visser, SA Woman Winemaker of the Year 2006

Michelangelo Awards 2006 - Silver

Gold medal at Mundus Vini 2006, Germany

The wine is pale gold in colour with appealing whiffs of vanilla and concentrated lemon and lime on the nose. The palate rewards with creamy butterscotch and zesty citrus flavours. Leesy richness contributes body, while well-integrated acid and wood lead to a lively, lingering aftertaste.

An excellent food companion; especially recommended with fresh prawns or seafood pasta.

variety : Chardonnay | 100% Chardonnay

winery : Longridge Wine Estate

winemaker : Eleonor Visser

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 5.1 g/l pH : 3.36 ta : 5.9 g/l

type : White style : Dry body : Full taste : Fruity wooded

pack : Bottle closure : Cork

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ageing : Enjoy now and within four years from harvest.

in the vineyard : Soil: Clovelly, Avalon and Glen Rosa

Average Temperature: Summer - 14Â°C/28Â°C / Winter - 9Â°C/19Â°C

Annual Rainfall: 920mm

Proximity to ocean: 8km

Trellised, 8-year-old vines planted on a southwest-facing slope yielded the grapes for this wine. The vineyards received drip irrigation and yielded 7 to 8 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at 23Â° to 24Â° Balling.

