

Welmoed Chardonnay 2005

Pale straw colour. Slightly oaked style which complements the lively tropical aromas on nose and well balanced palate.

Tuna Sashimi, Kingklip and other full flavoured seafood.

variety : Chardonnay | 100% Chardonnay

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.63 % vol rs : 2.17 g/l pH : 3.53 ta : 5.80 g/l va : 0.55 g/l so2 : 115.76 mg/l fso2 : 29.45 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Drink now or in the next 3 years.

in the vineyard : These grapes originate from selected terroirs in so-called premium blocks. The vines are 7 years old, grafted on the rootstock 101-14 Mgt, has an average yield of 4 t/ha and all are trellised with drip-irrigation.

about the harvest: The grapes are picked at optimum ripeness in February to be able to 'carry' the wood.

in the cellar : 50% in French oak barrels for 6 months.

