

Napier Saint Catherine 2003

2007 International Wine Challenge â€” Commended

Veritas 2006 - Bronze

Produced from 100% full bunch Chardonnay grapes selected from a single south facing vineyard.

Fermented on the lees in barrel for 7-10 months and thereafter left in bottle for one year before release.

A sturdy, â€”Burgundyâ€” style, complex wine.

variety : Chardonnay | 100% Chardonnay

winery : Napier Winery

winemaker : Leon Bester

wine of origin :

analysis : alc : 13.08 % vol rs : 2.31 g/l pH : 3.29 ta : 5.69 g/l va : 0.37 g/l so2 :
124 mg/l fso2 : 34 mg/l

type : Red wooded

pack : Bottle **closure :** Cork

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ageing : Fermented on the lees in barrel for 7-10 months and thereafter left in bottle for one year before release.

about the harvest : Chardonnay grapes are picked at full ripeness (23.5Â°Balling).

