

## Stellenzicht Golden Triangle Chardonnay 2004

Colour: Golden straw colour with lime-green traces.

Bouquet: It shows buttery nuances of toasty oak backed by fresh citrus aromas on the nose.

Taste: Tropical flavours are evident on the palate while hints of lemon and lime provide an elegant, fresh finish. The wine is full and complex ending in a clean, lasting aftertaste.

The winemaker recommends serving it with game, red meat or even chocolate and states it is definitely not a seafood wine.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Stellenzicht Wines

**winemaker** : Guy Webber

**wine of origin** : Coastal

**analysis** : alc : 13.17 % vol   rs : 2.1 g/l   pH : 3.32   ta : 5.49 g/l

**type** : White

**pack** : Bottle   **closure** : Cork

**ageing** : Enjoy now through to 2009.

**in the vineyard** : Planted between 1989 and 1992, these vines are grown in decomposed granite at altitudes ranging between 180 m and 400 m. The vines are all grafted onto nematode-resistant Richter 99 and 110 rootstocks, and trellised on a five-wire system. The winter pruning was to two spurs and the vineyards yielded an average of 5,37 tons per hectare. The vines received supplementary irrigation from an overhead sprinkler system.

**about the harvest**: The grapes were harvested by hand between the end of February and beginning of March at 23.8° Balling.



### Stellenzicht Wines

Stellenbosch

021 569 0362

www.stellenzicht.com