

Verdun Chardonnay 1997

This wine shows lemon, melon and citrus flavours subtly enhanced by the wood component and has a full mouth feel with a lingering aftertaste.

variety : Chardonnay | Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Marius Lategan

wine of origin : Stellenbosch

analysis : alc : 13.2 % vol rs : 1.7 g/l pH : 3.43 ta : 6.7 g/l

ageing : 3 - 5 Years

in the cellar : Verdun's ideal terroir and meso-climate, together with mother natures blessing in 1997 of near perfect conditions for Chardonnay - long maturation on the vine, cool ripening and healthy disease free fruit - combined with both traditional and modern wine making techniques resulted in a wine with fine balance and complexity. This wine has two components; the 50% tank fermented portion was racked after primary fermentation and left on its fine lees for six months. The balance was barrel fermented and left on its gross lees for 28 weeks, battonage was practiced for the first 8 weeks. Half of the oak fermented portion underwent secondary fermentation. New small french oak barrels were used.

