

Indaba Chardonnay 2005

Citrus and lime nuances with some oak undertone. Round mid-palate with lingering finish.

variety : Chardonnay | 100% Chardonnay

winery : Cape Classics

winemaker : Mzokhona Mvemve

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 3.17 g/l pH : 3.75 ta : 5.3 g/l

type : White **wooded**

ageing : Maturation potential: 2 - 3 years

in the vineyard : Varietal: Chardonnay

Soil Type: Alluvial Sandstone & Lime soils

Age of vines: 12 - 17 years

Trellising: 3 Wire Hedge

Irrigation: Drip

about the harvest: Picking date: Late February

Grape Sugar: 25° B

Acidity: 6.8 g/l

pH at harvest: 3.3

in the cellar : Fermentation temperature: 12° - 14° C

90% Stainless steel tank fermented, 10% Barrel fermented. No malolactic fermentation allowed.

Wood ageing: 10% French oak barrels.

