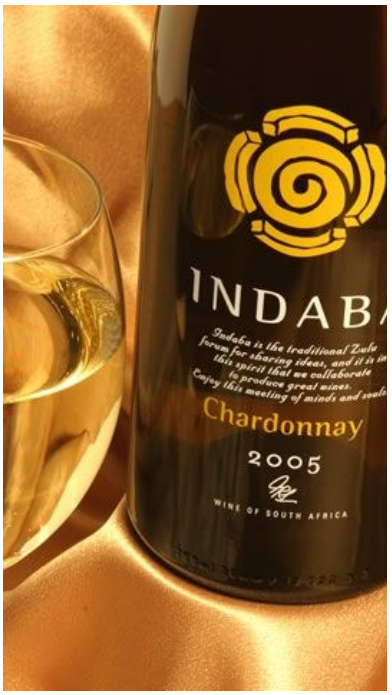
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Indaba Chardonnay 2005

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 â€“ 17 years
Trellising: 3 Wire Hedge
Irrigation: Drip

about the harvest: Picking date: Late February
Grape Sugar: 25Â° B
Acidity: 6.8 g/l
pH at harvest: 3.3

in the cellar : Fermentation temperature: 12Â° â€“ 14Â° C
90% Stainless steel tank fermented, 10% Barrel fermented. No malolactic fermentation allowed.
Wood ageing: 10% French oak barrels.