

Slaley Chardonnay 2003

2003 vintage also produced a bit of botrytis rot in the bunches. A light fining of a gelatine was used during settling to remove any excess laccase enzyme. With the very hot vintage the grapes ripened better and produced more sugar. Higher alcohol meant that less new French oak was used to optimise wood extraction and balance in the wine.

Itâ€™s a very lively Chardonnay showing oak derived flavours such as smokiness, nuttiness and butterscotch on the nose. Primary fruit flavours of apple, apricot, pear, pineapple tangerine and marmalade. A creamy texture with a fresh acidity to balance the wine.

variety : Chardonnay | 100% Chardonnay

winery : Slaley Wines

winemaker : Shaun Turnbull

wine of origin : Coastal

analysis : alc : 13.72 % vol rs : 3.2 g/l pH : 3.31 ta : 7.8 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

ageing : Drink 1 year from harvest and enjoy for a further year or two.

in the vineyard : Vineyard Information (Jaco Mouton)

Age of vines: 1984 - 19 years. Block 112

Trellising: Five wire trellising

Pruning: Cordon with spurs

Soil: Deep Hutton.

Position: South West facing slope of Simonsberg on the farm Slaley.

Irrigation: Drip

Yield: 3.8 â€” 5 ton/ha

about the harvest: Harvest Date: 3 March 2003

