

Seidelberg Chardonnay 2005

Butter, honey, citrus fruit and a subtle toastiness combine to produce a truly gorgeous, complex wine.

This wooded white wine is great with dishes such as smocked duck.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 13.58 % vol rs : 2.2 g/l pH : 3.4 ta : 6.7 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant wooded

pack : Bottle

in the vineyard : The season was relatively dry and resulted in low yields and wines with good concentration.

about the harvest: The first grapes of the 2005 vintage were harvested during the middle of January 2005 and the last grapes arrived in the cellar during the last week of March 2005. The blocks were harvested at 23.8° Balling.

in the cellar : The bunches were tipped into the press without crushing, pressed softly and the juice was left to settle for 24 hours. It was racked and inoculated with D47 and fermented until dry in a stainless steel tank on French Oak staves. The wine spent 8 months on the gross lees before bottling. The wine completed malolactic fermentation on the staves. The wine was blended and sterile filtered before bottling.

