

Slaley Chardonnay 2005

A very similar year than 2004, less wood to smoothen the palate. A rich wine showing aromas of peach, apricot and perfume with hints of grapefruit and quince. The palate is big and mouth filling with flavours of apricot, minerality and lime.

Enjoy with fish dishes, or salads in the summer.

variety : Chardonnay | 100% Chardonnay

winery : Slaley Wines

winemaker : Shaun Turnbull

wine of origin : Coastal

analysis : alc : 13.32 % vol rs : 3.2 g/l pH : 3.47 ta : 6.3 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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

in the vineyard : Vineyard Information (Jaco Mouton)

Age of vines: 1984 - 21 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: 4.3

about the harvest: Harvest Date: 17th , 2004

in the cellar : The wine was fermented with specially chosen wine yeast to produce more polysaccharides. Barrel fermented with chosen French yeast cultures.

