

Oranjerivier Chardonnay 1998

Straw coloured, with a tinge of green wood. Light mouth feel. Short aftertaste.

variety : Chardonnay | Chardonnay

winery : Orange River Cellars

winemaker : Team

wine of origin : Orange River

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 4.0 ta : 5.0 g/l

pack : Bottle **closure :** Cork

ageing : 1 - 2 years

in the cellar : Climate:

High summer temperatures, summer rainfall area.

Viticulture:

Mostly old vines - the area stretches across 300km. Hot long summers contribute to resultant high sugars.

Vinification:

The grapes were harvested at a ripeness of 23,5°B and fermented at 14,5°C for 21 days. Skin contact was allowed for one hour, after which the skins and juice was separated. They underwent maceration for two weeks. French oak was used after the fermentation period, and tasted weekly until the right wood maturity was reached. Wine was bottle matured for one year before its release.



