

Tradouw Chardonnay 2000

variety : Chardonnay | Chardonnay

winery : Barrydale Cellar

winemaker : Riaan Marais

wine of origin : Tradouw

analysis : **alc** : 13,90 % vol **rs** : 1,48 g/l **pH** : 3,32 **ta** : 5,4 g/l

pack : Bottle **closure** : Cork

in the cellar : The wine is a blend of five months in barrels fermentation and tank fermentation, and is left on its lees (after blending) for a further two months. The grapes were harvested at 23Â°B and left on the skins for 6 hours at 12Â°C. Malolactic fermentation took place at the end of fermentation, to give more complexity to the wine.

A beautifully balanced Chardonnay made in a medium light style to enjoy with food as well as on its own. Typical citrus flavours as well as lots of dried fruit flavours, well balanced with toasty aromas from only top quality French oak, finished by a soft lingering aftertaste.