

Flagstone Resolute 166 Chardonnay 1999

Orange marmalade, caramel, cinnamon, nutmeg and naartjie on the nose. This intense combination of scents moves through a caramel, butterscotch, orange palate to finish with lemon cinnamon pancakes. Fresh, lively and more-ish.

variety : Chardonnay | Chardonnay

winery : Flagstone Wines

winemaker : Bruce Jack

wine of origin : Coastal

analysis : alc : 12.64 % vol rs : 1.7 g/l pH : 3.42 ta : 5.6 g/l

type : White

Silver Veritas Medal

(SA National Wine Show)

chosen as "Pick of the Bunch" (Cape Review Magazine)

chosen as "Best Chardonnay" by The Oaks Wine Club.

ageing : 2 years

in the vineyard : Our 1999 Resolute 166 was handcrafted from handpicked grapes hailing from two separate vineyard plantings in two different areas: Franschhoek and Stellenbosch.

in the cellar : Resolute was made from the unusual 166 Chardonnay clone. This is a more floral, Muscat-scented Chardonnay selection than the typical Chardonnay clones. On the palate the clonally-specific aromas are echoed by juicy citrus fruit characters, often confusing the taster as to the wines true origins. 70% of the juice from each vineyard was fermented in small oak barrels, with the remainder fermenting in stainless steel tanks. Of the wood used 50% was American oak and 50% French.

The 166 clone is often blended with other Chardonnay clones to lift the fruit character of the blend. We decided we liked it so much on its own that we would let it speak for itself. What surprised us was how well it took to wood fermentation and maturation. Instead of the Muscat scents being lost, they intensified in barrel. We will be experimenting with using more wood in the future.



Flagstone Wines

Helderberg

021 852 5052

www.flagstonewines.com