

## Stellenryck Chardonnay 1999

The wine's nose is powerful, dominated by citrus and vanilla oak flavours. The complex nose is enhanced by touches of tropical fruit. On the palate it is full-bodied with citrus and vanilla flavours and long lingering lime flavours.

**variety :** Chardonnay | Chardonnay

**winery :** Stellenryck

**winemaker :** Callie van Niekerk

**wine of origin :**

**analysis :** alc : 13.43 % vol    rs : 2.6 g/l    ta : 6.0 g/l

**in the vineyard :** The grapes came from vineyards in the Stellenbosch and Durbanville areas, planted at altitudes ranging from 170 to 250 metres above sea level. The trellised vines were planted from 1987 to 1990.

**about the harvest:** The grapes were picked by hand at about 23°C from February 2 until March, 1.

**in the cellar :** In the cellar the juice fermented cold at 14 °C for 14 days and spend 6 months on the fine lees. After malolactic fermentation the wine was matured in new casks for 6 months.

