

Saxenburg Chardonnay Private Collection 1999

The 1999 Vintage differs from the previous vintages by means of wood and selections. The best bunches were picked and pressed without crushing them, and the clear juice was fermented in barrels from two different Burgandian Coopers. After the completion of the maloactic fermentation this wine is matured for 9 months in the same barrels before bottling. Before bottling a small portion of non-wooded Chardonnay was blended in to balance the fruit and wood.

variety : Chardonnay | Chardonnay

winery : Saxenburg Wine Farm

winemaker : Nico van der Merwe

wine of origin :

analysis :
