

Middelvlei Chardonnay 2001

The nose and palate show hints of tropical fruit and a generous touch of spice. Luscious peach and guava flavours add to the fruitiness of this elegant wine.

variety : Chardonnay | 100% Chardonnay

winery : Middelvlei Wines

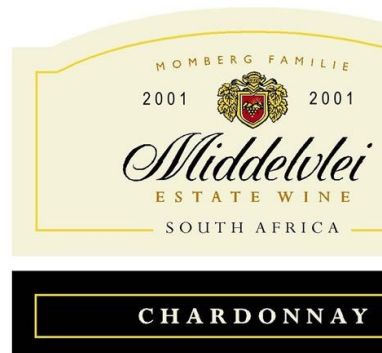
winemaker : Tinnie Momberg

wine of origin : Devon Valley

analysis : alc : 13.2 % vol rs : 2.7 g/l pH : 3.7 ta : 6.1 g/l

type : White **wooded**

pack : Bottle **closure :** Cork



in the vineyard : Middelvlei Chardonnay 2001

At Middelvlei, 21 ha are devoted to Chardonnay and grapes from one block of 4,93 ha were used to make the 2001 Chardonnay. The vines, grafted onto Richter 99 rootstock, were planted in 1993. The vineyards face west and are situated at an altitude of 160 m above sea level.

The rainfall during the winter before the vintage, as well as the growing season (September - December), was lower than the long-term figures. The annual rainfall was 520mm for the 2000/2001 season compared to the long-term annual rainfall of 700mm.

about the harvest: The grapes were harvested on 25 January 2001 at an average sugar level of 23.5° Balling. They were handpicked and placed in small baskets to prevent bruising.

in the cellar : In the cellar the juice received 30 minutes skin contact. Thirty percent of the wine was fermented in oak and the remaining 70% percent was tank fermented.

The wine was bottled in June 2001.