

Middelvlei Chardonnay 1999

A prominent citrus nose with crisp buttery flavours and hints of peaches poised over a spicy edge.

variety : Chardonnay | 100% Chardonnay

winery : Middelvlei Wines

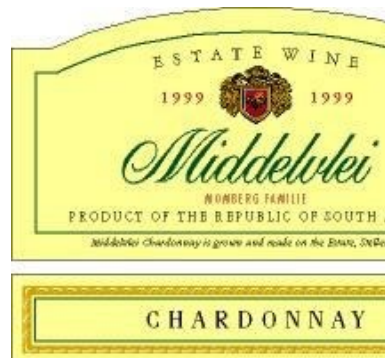
winemaker : Tinnie Momberg

wine of origin : Devon Valley

analysis : alc : 13 % vol pH : 3.75 ta : 5.66 g/l

type : White **wooded**

pack : Bottle **closure :** Cork



in the vineyard : Middelvlei Chardonnay 1999

At Middelvlei, 21 ha are devoted to Chardonnay and grapes from one block of 5.25 ha were used to make the 1999 Chardonnay. The vines, grafted onto Richter 99 rootstock, were 6 years old in the vintage year. 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 494mm for the 1998/1999 season compared to the long-term annual rainfall of 734mm.

about the harvest: The grapes were harvested on 4 February 1999 at an average sugar level of 24° 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 October 1999.