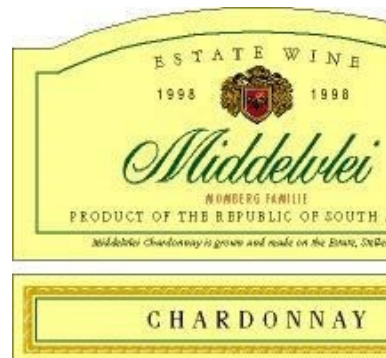


## Middelvlei Chardonnay 1998

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 : 13.1 % vol   pH : 3.52   ta : 5.4 g/l  
**type :** White   **wooded**  
**pack :** Bottle   **closure :** Cork



### in the vineyard : Middelvlei Chardonnay 1998

At Middelvlei, 21 ha are devoted to Chardonnay and grapes from one block of 5.5 ha were used to make the 1999 Chardonnay. The vines, grafted onto Richter 99 rootstock, were 5 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 much cooler than usual. The annual rainfall was 609mm for the 1997/1998 season.

**about the harvest:** The grapes were harvested on 16 February 1998 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. 29% of the wine was fermented in oak and the remaining 71% percent was tank fermented.

The wine was bottled in December 1998.