

Kloovenburg Barrel Fermented Chardonnay 2000

Sold Out

This wine has a bouquet of spring blossoms and a robust yet refined, fruity flavour, which lingers on the palate. At a recent wine tasting, a friend declared this "œa white wine for the red palate". We think he was acknowledging its mouthfilling flavor, generous mouthfeel and great balance " taste for yourself and decide.

variety : Chardonnay | Chardonnay

winery : Kloovenburg

winemaker : Pieter du Toit

wine of origin : Swartland

analysis : alc : 14.0 % vol rs : 7.3 g/l pH : 3.3 ta : 7 g/l

type : White

pack : Bottle

ageing : 3 Years

in the vineyard : This is the first Chardonnay to be produced on Kloovenburg. We produce Chardonnay wines from selected vineyards where the vines are managed to produce low yields with concentrated fruit flavours.

about the harvest: When we harvested the fruit in February, the residual sugar averaged 23.5° Balling and the total acidity measured 8 grams/liter.

in the cellar : The juice was fermented in new French oak barrels, using Prisse de Mousse yeast. We made only 4 000 bottles this year.

