

De Forellen Chardonnay 2000

The De Forellen Chardonnay has hints of citrus, green apple and cinnamon on the nose. This follows through onto the palate to provide a beautifully balanced amalgam of tastes. Enjoy this wine as an aperitif or with salad, white meat or fish.

variety: Chardonnay | Chardonnaywinery: Lourensford Wine Estatewinemaker: Wynand Hammanwine of origin: Stellenbosch

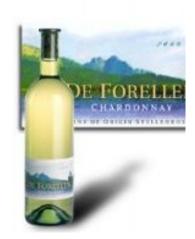
analysis: alc:13.0 % vol rs:1.3 g/l pH:3.1 ta:5.3 g/l so2:117 mg/l fso2:47

mg/l

type: White

about the harvest: The Chardonnay grapes were picked at 23.5°Balling.

in the cellar: Half the grapes were de-stemmed before pressing and the other half were bunch-pressed. The free run juice and a portion of the pressed juice from the de-stemmed grapes was added to the juice of the bunch-pressed grapes. The juice was settled over 48 hours at 12°C before the clear juice was racked off and inoculated with yeast and fermented for 12 days until dry. The wine was given a light fining after fermentation to settle the lees and it was cold-stabilised and filtered before bottling.



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