

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 | Chardonnay

winery : Lourensford Wine Estate

winemaker : Wynand Hamman

wine 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.

