

## Lanzerac Chardonnay 1999

The 1999 Chardonnay has a beautiful deep, straw-like colour with a green tint. On the nose the wine shows a typical varietal character of delicate flavours of wild flowers, dustiness as well as citrusy flavours are noticeable with undertones of vanilla as well as butterscotch. On the taste, most of the above mentioned flavours are present. The wine is round and crisp and has a lingering aftertaste of orange-peel, vanilla and butterscotch. The 1999 Chardonnay is a medium to full-bodied wine.

variety : Chardonnay | Chardonnay

winery : Lanzerac Wine Estate

winemaker : Wynand Hamman

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 1.5 g/l pH : 3.3 ta : 4.4 g/l

ageing : Can be enjoyed chilled now, or it will still benefit from another 2 to 3 years of bottle maturation.

in the vineyard : Lanzerac estate, situated at the entrance to the Jonkershoek valley in Stellenbosch, Latitude (S) 33°56'33" Longitude (E) 18°53'59" Four different vineyard blocks, L5, D9, L3 & L10

Area: 6,13 ha in total

Crop size: 34 tons

Tons per hectare: 5,5 t/ha

Altitude: 166m - 375m

Age of the Vines: 4(D9), 6(L5, L10) and 7(L3) years

Rootstock: Richter 99

Clones: CY8 (D5, L10), CY17B/CY3 (D9), CY277/CY95A (L3)

Soil: Deep well drained red (D9), Deep dry alluvial sand (L5), Deep stony sand (L10) and medium deep well drained yellow (L3).

Plant Direction L E/W (D9) N/S (other)

Trellising: 2-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches.

Density: 4,190 vines per ha on average.

Space between rows: 3m (D9), 2,4m (L5), 1,8m (L3,L10)

Space between vines: 1m (D9, L5), 1,2m (L3,L10)

Irrigation:

Micro spitters controlled by computer system through moisture meters and tensiometers.

This enables stress management of the vines to produce optimum fruit quality. This is done in accordance with the water retention ability of the specific vineyard block.

Canopy Management

Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2). Summer manipulation in the form of suckering, shoot thinning and positioning complement the winter pruning.

about the harvest: All harvesting is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes are picked when fully ripe. The grapes were picked at 23 and 24° Balling

HARVEST DATE

2,3/2/99 (D5); 3,4/2/99 (L3); 15/2/99 (L10, L5)

in the cellar : Whole bunches crushed without prior destemming to ensure a prominent fruit character as well as a well-rounded wine. After pressing, the juice was settled in stainless steel tanks for 48 hours at 10°C before the fermentation of the clear juice was started in the same tanks. The juice fermented down to about 19° Balling before it was



pumped to 300 l French oak barrels. The barrels used on the Chardonnay were one third new, one-third 2nd fill and one-third 3rd fill. After fermentation in the barrels, the barrels were emptied and the gross lees were thrown out. The wine was sulphured and left to mature in the barrels for eleven months. The wine was bottled during January 2000 and underwent further maturation in the bottle for ten months prior to release.