

## Van Zylshof Chardonnay 1999

This is a full-bodied wine with hints of vanilla and nutmeg on the nose. The wood complements the wine well and is very well balanced with a pleasant finish.

variety : Chardonnay | Chardonnay

winery : Van Zylshof Estate

winemaker : Andri van Zyl

wine of origin :

analysis : alc : 13.6 % vol rs : 2.05 g/l pH : 3.13 ta : 6.78 g/l



in the cellar : The grapes were harvested on 20 February at 22 degrees Balling. The vineyard is planted on a hill and in very rocky soil. No SO<sub>2</sub> was added before fermentation. 10 % of the wine was fermented in new French oak barrels. After fermentation the wine was kept on its lease without SO<sub>2</sub> being added until August. Every two months the wine was removed from the barrels, blended with the rest and the barrels refilled. At the end of September SO<sub>2</sub> was added and the wine was filtered and bottled.