

Kloovenburg Barrel Fermented Chardonnay 2001

The International Wine & Spirit Competition 2002 - Silver
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 "a white wine for the red palate". We think he was acknowledging its mouthfilling flavour, 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 : 13.5 % vol rs : 4.4 g/l pH : 3.5 ta : 5.2 g/l

type : White

pack : Bottle

The International Wine & Spirit Competition 2002 - Silver

Veritas 2001 - Bronze

Won the Wine of the Month Competition

The Wineland 2002 - 4½ stars



in the vineyard : 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, the residual sugar averaged 23.5°Balling.

in the cellar : The juice was fermented in new French oak barrels for 4 months, using Prisse de Mousse yeast.