

Viljoensdrift River Grandeur Chardonnay 2001

Unfolding layers of tangy fruit, caramel and wood vanilla scents supported but not dominated by stylish classy oak. Spiced nuttiness with age. Dry palate with fresh acid. Plush, rich mouthfeel. Full straw colour.

variety : Chardonnay | Chardonnay

winery : Viljoensdrift Wines and Cruises

winemaker : Fred Viljoen

wine of origin : Breede River

analysis : alc : 14.0 % vol rs : 6.20 g/l ta : 6.44 g/l



in the vineyard : Picked at 12Â°B with a yield of 12 tons/ha.

about the harvest: Not long ago it was easy. The few Chardonnays in bottle were big, bold, buttery and rather profusely wooded. Hard to miss. With rapidly increased plantings now bearing fruit, and in keeping with the consumers thirst for wine of this noble grape, Chardonnay currently claims many guises, alone or in blends. Telling it apart is more challenging.

in the cellar : 50% aged in French oak for 3 months.