

Dieu Donné Chardonnay Unwooded 2003

This Chardonnay was kept on its lees for six months making it soft and rounded, giving more complexity and creaminess. Lemony undertones from the fruit.

variety : Chardonnay | 100% Chardonnay

winery : Dieu Donne Vineyards

winemaker : Stephan du Toit

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 1.6 g/l pH : 3.4 ta : 5.75 g/l so2 : 86 mg/l fso2 : 28 mg/l

type : White

in the vineyard : Climate: Average temperature: 17-18°C

Average winter temperature: 8°C

Annual rainfall: 900mm

Soil: Deep Hutton soils with rocky top soil

Vineyards: Altitude: 380m

Slope: South West

Trellising: Extended Perold

about the harvest: The grapes were harvested at 23.5° Balling, T.A. 8.5g/l, pH 3.1.

in the cellar : Whole bunch pressing, kept on lees for six months to increase complexity of the wine.

