

Bay View Chardonay 2000

A succulent, mouth-filling Chardonay with prominent lees-ageing character. Inviting aromas of pineapple and honey are carried through to the palate. An elegant wine with a lingering finish.

variety : Chardonay | Chardonay

winery :

winemaker : Ben Radford

wine of origin : Western Cape

analysis : alc : 13.4 % vol rs : 3.5 g/l pH : 3.5 ta : 6.5 g/l

type : White



about the harvest: Unusually hot, dry winter and summer. Temperate conditions at outset let to exceptional warmth prior to harvest. The grapes originated in the cool, ocean-facing vineyards of Stellenbosch, and a small portion came from selected vineyard sites in warmer areas of the Western Cape. While the grapes from Stellenbosch contributed to the fine structure and crisp acids of the wine, the grapes from the warmer regions added complementary fruitiness.

in the cellar : The grapes ripened fully, retaining fruit flavors and structure and a crisp edge. Grapes were destemmed and crushed and were given 2-3 hours skin contact. Fermentation occurred in stainless steel tanks. A portion of the Chardonay was given wood contact during fermentation to increase the complexity of the blend. Prior to bottling, the wine was gently fined and filtered. Eight months maturation in French oak barrels.