

## Uitkyk Chardonnay Reserve 1999

A Good buttery mouthfeel. Prominent citrus, ripe peaches, apricots, mango, hazelnut and creamy vanilla flavours. The fruit is sufficiently well endowed and concentrated to be in perfect harmony with the oak. The acid/fruit balance is excellent, too, and it all winds up for a long, rich finish. Attractive gold colour with green tinges. Clear and bright. Complex nose shows rich yellow-tinge peach fruit with snatches of more zesty citrus, butterscotch, vanilla, pineapple, melon and organic leesy notes. The oak has an attractive toasty character which follows through onto the palate.

**variety :** Chardonnay | Chardonnay

**winery :** Uitkyk Estate

**winemaker :** Estelle Lourens

**wine of origin :** Coastal

**analysis :** alc : 13.38 % vol    rs : 1.7 g/l    pH : 3.56    ta : 6.0 g/l

**pack :** Bottle

**ageing :** The Chardonnays youthful individuality and up-front fruit make it superb enjoyment right now. Of course, with further cellaring it will gain in complexity and character.

**in the vineyard :** The grapes used to craft this wine came from the Jakkalskloof "Jackals Ravine" vineyard on the estate, which was planted in 1987. The vineyard is situated at 300 metres above sea level and faces north-west. The vines, grafted onto nematode-resistant Richter 110 rootstocks, are grown on soils originating from decomposed granite. They are trellised on a three-wire "fence" system and are not irrigated. The yield from the vineyard was a very low 4 tonnes per hectare to enhance the quality further.

**about the harvest:** The grapes were harvested by hand on 24 February 1999 and reached the cellar at around 24 degrees Balling

**in the cellar :** Skin contact lasted only 4 hours. The must was barrel-fermented at a maximum of 22°Celsius.

After malolactic fermentation, the wine was left on its lees in barrel for 11 months.