

Stellenzicht Stellenbosch Chardonnay 2000

This wine was created with a more "mellow" approach in mind. With its pale straw hue combining with a fresh green tint, even the colour is enticing. Its complexities on both the nose and palate give hints of oaky vanilla, butterscotch and toast with an underlying tone of lime and stewed fruit. The finish is soft and elegant although certainly not restrained. Served slightly chilled at around 14°C, this wine is a great accompaniment to richer seafoods with creamy sauces, roast pork or lightly smoked poultry.

variety : Chardonnay | Chardonnay

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 1.4 g/l pH : 3.56 ta : 5.5 g/l va : 0.21 g/l

pack : Bottle



ageing : Enjoy now or see its complexities enhanced by up to 24 months of further cellaring.

in the vineyard : The sites on which the selected grapes were grown vary from cool, south-facing slopes to warmer, north-west slopes and vary in altitude from the warmer, low-lying plains to the cool, elevated slopes of the Helderberg and Simonsberg mountains. All of the vines are trellised and are grown predominantly in soils of decomposed granite, although some Table Mountain sandstone and shale are to be found on certain of the slopes. The vines are all grafted onto nematode-resistant rootstocks and are pruned and trained in such a manner as to reduce the yield and thus optimize the quality of the fruit from which the wine is crafted.

about the harvest: Having hand-picked the grapes at between 22 and 23° Balling.

in the cellar : Grapes were destalked and crushed before separating the juice from the skins. Pure yeast cultures were inoculated into the juice in order to optimize the fermentation process at around 16°C. The fermentation process lasted for 16 days. A combination of French and American oak was used during fermentation to enhance the fullness and character of the variety and to add an extra dimension to the wine's complexity. After three weeks of extended lees contact following fermentation, the wine was allowed to naturally clarify itself under gravity for approximately three months prior to being blended, filtered and bottled.

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Stellenbosch

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