

## Roodezandt Balthazar Classic Chardonnay 2000

### Limited Release

This wine was made using the ancient method of wine making, natural yeast, no filtration and no stabilisation prior to bottling. A well balanced wine, light yellow in colour. On the nose some butter, nuts showing also a good bottle development.

The wine complexity lends it to be enjoyed with any type of food. Serve in a big glass and not too cold to enhance all the complex flavours of the wine.

**variety :** Chardonnay | Chardonnay

**winery :** Roodezandt Wines

**winemaker :** Christie Steytler/Elmo du Plessis

**wine of origin :** Robertson

**analysis :** alc : 14.0 % vol   rs : 5.0 g/l   pH : 3.5   ta : 5.8 g/l   va : 0.52 g/l   so2 : 87 mg/l   fso2 : 49 mg/l

**pack :** Bottle

**ageing :** The wine will reach full potential within 2 years.

**in the cellar :** Fermentation took 35 days to complete after which the wine went through malolactic fermentation. After malolactic the wine was left on the lees without sulphur until July 2000. The wine was then racked and sulphur added. The wine was left to settle clear before being bottled in January 2001.

