

## Excelsior Chardonnay 2001

### Sold Out

Luminous lime green colour. Delicate but complex nose suffused with apricot, apple and melon. Follows through onto the palate, combining a creamy, supple mouthfeel with some lemony freshness.

**variety :** Chardonnay | Chardonnay

**winery :** Excelsior Wine Estate

**winemaker :** Jaco Marais

**wine of origin :** Breede River

**analysis :** alc : 14.0 % vol   rs : 2.0 g/l   pH : 3.23   ta : 6.2 g/l   so2 : 98 mg/l   fso2 : 45 mg/l

**type :** White

Michelangelo International Wine Awards 2003 - Silver

**ageing :** Will keep well for 2-3 years.

**about the harvest:** The grapes were picked at 25° Balling.

**in the cellar :** Cold settling overnight. Fermentation at 15°C for 12 days. Wine left on primary lees for 110 days with battonage every 10 days. Cold stabilised and filtered before bottling.

