

## Uitkyk Chardonnay 1998

Pale lemon in colour, this elegant wine rewards with a fine bouquet and refreshing citrus flavours. Perfectly complements seafood dishes, especially lobster. Delicious with thinly sliced smoked salmon as well as lightly prepared chicken dishes, and Parma ham.

**variety :** Chardonnay | Chardonnay

**winery :** Uitkyk Estate

**winemaker :** Theo Brink

**wine of origin :** Coastal

**analysis :** alc : 13.51 % vol    rs : 1.6 g/l    ta : 5.7 g/l

**pack :** Bottle



**in the vineyard :** The Chardonnay grapes came from the Jakkalskloof and Klein Bobbejaansberg vineyards, planted in 1986 in deep, red decomposed granite. The vines are trellised.

**about the harvest:** The grapes were picked by hand at 22,8 Balling on 23 February. The yield was 6 tons per hectare.

**in the cellar :** In the cellar the juice received 4 hours skin contact. It fermented in stainless steel tanks at 15°C for 12 days. After malolactic fermentation 50% of the wine was fermented in new casks of French oak. The rest remained in stainless steel tanks.