

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.