

Niel Joubert Chardonnay 2001

Elegantly balanced citrus and grape flavours with a most beautiful unobtrusive toasty oak character.

variety : Chardonnay | Chardonnay

winery : Niel Joubert Wines

winemaker : Ernie Leicht

wine of origin : Coastal

analysis : alc : 13.5 % vol ta : 5.1 g/l

pack : Bottle

in the vineyard : Age of Vines: 6 years

Slope and Aspect: South valley of Simonsberg

Soil: Light Kroonstad

Trellis type: 5 wire vertical

Pruning: 2 arms cordon 4 spurs per arm

Yield: 4-5 tons per hectare

Irrigation: Supplementary drip

about the harvest: The grapes were harvested by hand on the 11th February 2001 at 23.5° Balling.

in the cellar : The must was fermentated for 15 days at 14°C. Skin contact was for 2 hours.

Barrel maturation: 15% Fermented in new French oak.

