

Robert Alexander Chardonnay 2001

A full bodied fruity wine with typical aromas of citrus, tropical fruit. The taste is well balanced and long. To be enjoyed with well spiced salads or white meat dishes.

variety : Chardonnay | Chardonnay

winery :

winemaker : Nico van der Merwe

wine of origin :

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.6 ta : 6.0 g/l

ageing : Keep for up to 3 years.

in the vineyard : 10 year old vines from the Trawal area. Fertile deep red soil with limestone. Trellised with irrigation and summer pruning for low crop. Yield of 8 tons per ha.

in the cellar : Early morning harvested and cool grapes gently pressed with a pneumatic press. After settling the clear juice was fermented with two different yeasts, one for complex and the other for flavour and elegance. 50% fermented and matured for 5 months in 300 litre 3rd fill French oak barrels. Blending was done prior to bottling.

