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Hildenbrand Estate Chardonnay Unwooded 2001

This unwooded Chardonnay demonstrates the true citrus, dry character of the cultivar, with a long, refreshed and elegant finish that lingers on the palate.



variety : Chardonnay | Chardonnay
winery : Hildenbrand Estate Wine
winemaker : Reni Hildenbrand
wine of origin : Wellington
analysis : **alc :** 13.5 % vol **rs :** 1.4 g/l **pH :** 3.3 **ta :** 6.1 g/l **va :** 0.12 g/l
type : White

ageing : 3-4 years.

in the vineyard : Varietal (clone): CY 175
Rootstock: 101-14
Date of plantation: 1994
Soil type: Westleigh/Glenrosa
Spacing: 1 x 2.75m
Trellising: Vertical hedge
Pruning: 2 bud spurs every 15 cm
Yield: 7 tons/ha
Irrigation: Drip controlled by soil moisture measuring device

about the harvest: Picking date: 30 January - 2 February
Grape sugar: 22.4 - 23.0Â° Balling
Acidity: 7.4 g/l
pH at harvest: 3.0

in the cellar : Yeast: South African Yeast VIN 13
Fermentation temperature: 16-24Â°C
Method: Full bunch pressing, 5 hours skin contact. Fermentated in stainless steel tanks.