

Slaley Chardonnay 1999

The 1999 vintage will stay in our memories as a very hot harvest. Due to the dryness of the season we harvested our Chardonnay quiet late. The early part was harvested at 23Â°B and tank fermented, resulting in a very fruity wine. The latter part, harvested at full ripeness had 20% noble rot, resulting in high glycerol and the very rich âœmouth feelâ€™ of this wine.

variety : Chardonnay | Chardonnay

winery : Slaley Wines

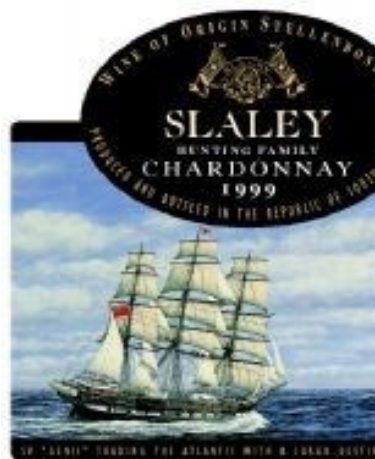
winemaker : Christopher van Dieren

wine of origin : Coastal

analysis : alc : 13.6 % vol rs : 3.0 g/l pH : 3.36 ta : 6.7 g/l

pack : Bottle

Awards:2000 Veritas Bronze
Gold Medal, Chardonnay du Monde, Burgundy 2001
Veritas Double Gold, 2001



in the vineyard : Age of vines: 1984 & 1992

Trellising: 5 wires

Pruning: Cordon with spurs

Soil: Deep Hutton, escourt & broken shale

Position: South-West facing slope of Simonsberg from the farm Ernita & Slaley

Irrigation: Overhead & drip

about the harvest: The grapes were harvested on the 11th of February and the 10th of March

Yield: 8 Ton/Ha

in the cellar : Fermentation: Whole bunch pressed, 80% barrel fermentation, (80% new French Oak, balance in second fill French Oak) 20% tank fermented and 25% Malolactic fermentation (wooded part)

Maturation: 9 months in wood

Fining: Bentonite & Icing glass

Filtration: Bulk & sheet