

Slaley Chardonnay 2001

Classic Chardonnay colour, pale to light straw. Very rich and intense nose with powerful varietal flavours. Well-integrated toasty vanilla coming from the fermentation in new French oak, this full ripe Chardonnay evolves good aromas of butterscotch after initial aeration in the glass. More new world style than our previous two vintages. Serve with asparagus, veal, creamy pasta dishes or as an aperitif.

variety : Chardonnay | Chardonnay

winery : Slaley Wines

winemaker : Christopher van Dieren

wine of origin : Coastal

analysis : alc : 13.76 % vol rs : 3.3 g/l pH : 3.47 ta : 6.28 g/l

pack : Bottle

ageing : Enjoy now or age for a further 3 years.

in the vineyard : Age of vines: 1984 (18 yrs)

Trellising: 5 wires

Pruning: Cordon with spurs

Soil: Deep Hutton

Position: South-West facing slope of Simonsberg, Slaley

Irrigation: Drip

about the harvest: The grapes were harvested on the 23rd of February and 5th of March 2001.

Yield: 3.5 t/ha

in the cellar : Fermentation: Whole bunch pressed, 100% barrel fermentation. All new French Oak with 15% Malolactic fermentation.

Maturation: 9 months in wood

Fining: Bentonite & Icing glass

Filtration: Bulk & sheet

