

Slaley Chardonnay 2000

The 1999 vintage was a very hot vintage. 2000 vintage was even hotter. This vineyard block is now identified as a very late ripener. The grapes harvested on February 29 had about 10% noble rot due to the morning fog at that time of the year. Again I fermented about 10% in tank to build my fruit reserve. The rest fermented in 100% new French oak to add the depth and volume to this wine. Serve with asparagus, veal, creamy pasta dishes or as an aperitif.

variety : Chardonnay | Chardonnay

winery : Slaley Wines

winemaker : Christopher van Dieren

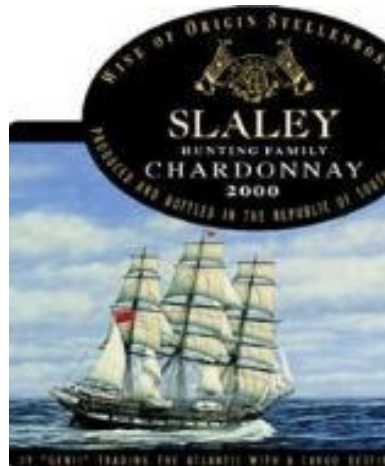
wine of origin : Coastal

analysis : alc : 13.1 % vol rs : 3.3 g/l pH : 3.43 ta : 6.3 g/l

pack : Bottle

3.5 Stars - SA Wine Magazine March 2001

Bronze - Hong Kong Int. Wine Challenge 2000



ageing : Enjoy now or age for a further 4 years.

in the vineyard : Age of vines: 1984

Trellising: 5 wires

Pruning: Cordon with spurs

Soil: Deep Hutton

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

Irrigation: Drip

about the harvest: The grapes were harvested on the 16th & 29th of February 2000.

Yield: 6 Ton/Ha

in the cellar : Fermentation: Whole bunch pressed, 80% barrel fermentation, (100% new French Oak) 20% tank fermented and 20% Malolactic fermentation (wooded part)

Maturation: 9 months in wood

Fining: Bentonite & Icing glass

Filtration: Bulk & sheet