

Goue Vallei Chardonnay 2001

A full bodied dry white wine made from the noble Chardonnay variety. Typical butter and citrus flavours with a touch of wood. A delicate citrus aroma, lemony twist in tail. Enjoy within 2 years with poultry and other cooked dishes.

variety : Chardonnay | Chardonnay

winery :

winemaker : Johan Delpont

wine of origin : Olifantsrivier

analysis : alc : 13.0 % vol rs : 1.76 g/l pH : 3.68 ta : 5.64 g/l

type : White



in the vineyard : These quality grapes were grown on the cool slopes of the Cedarberg and the Moutonshoek Valley.

in the cellar : 50% Cool crushed grapes underwent a five hour skin contact in static drainers before being fermented under controlled conditions at 13Â°C. 50% Cool crushed grapes underwent 5 hours skin contact in static drainers before being fermented in wood under controlled conditions at 18Â°C.