

## 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.