

Groot Constantia Chardonnay 1999

A complex wine with subtle wood and toast flavors (soft buttery character). The wine shows the typical color of wood-maturation, but is a definite move away from the older style of over wooded Chardonnay with no fruit to back it.

variety : Chardonnay | Chardonnay

winery : Groot Constantia Estate

winemaker : Bob de Villiers

wine of origin : Coastal

analysis : alc : 13.53 % vol rs : 2.6 g/l pH : 3.64 ta : 5.5 g/l

type : White

ageing : The wine should be enjoyed within two years of its vintage.

about the harvest: This medium-full Chardonnay was harvested and pressed at 24 Â°C balling during the first week of March 1999. The vines are situated approximately 80m above sea level.

in the cellar : Skin contact was limited to 12 hours. 100% Barrel fermented, and kept on the lees for 3½ months. The lively acids and sugars adds longevity, character and an intense crispy fruitiness to this noble variety.

