

## 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.

