

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 | Chardonnaywinery: Groot Constantia Estatewinemaker: Bob de Villierswine of origin: Coastal

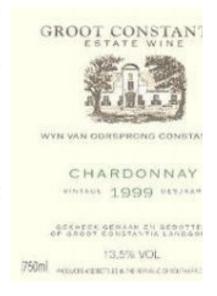
analysis: alc:13.53 % vol rs:2.6 g/l pH:3.64 ta:5.5 g/l

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 °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 $3\hat{A}$ ½ months. The lively acids and sugars adds longevity, character and an intense crispy fruitiness to this noble variety.



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