

Excelsior Chardonnay 2002

Luminous lime green colour. Delicate but complex nose suffused with apricot, apple and melon. Follows through onto the palate, combining a creamy, supple mouthfeel with some lemony freshness.

variety : Chardonnay | Chardonnay

winery : Excelsior Wine Estate

winemaker : Jaco Marais

wine of origin : Breede River

analysis : alc : 14.0 % vol rs : 3.8 g/l pH : 3.03 ta : 6.6 g/l so2 : 82 mg/l fso2 : 34 mg/l

type : White

Veritas 2003 - Bronze

ageing : Will keep well for 2-3 years.

about the harvest: The grapes were picked at 25^Å Balling.

in the cellar : Cold settling overnight. Fermentation at 15^Å°C for 12 days. Wine left on primary lees for 110 days with battonage every 10 days. Cold stabilised and filtered before bottling.

