

Rocheburg Chardonnay 2001

A brilliant green/gold colour. Tropical fruity flavours, with pronounced apple and peach aromas. Complexity on the taste which is soft and well rounded. With a touch of oak that adds to the complexity of the wine. Serve slightly chilled with rich food or on its own.

variety : Chardonnay | Chardonnay

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Zakkie Bester and Eric Saayman

wine of origin : Coastal

analysis : alc : 13.43 % vol rs : 1.90 g/l pH : 3.62 ta : 5.2 g/l

in the vineyard : Supplementary irrigation, 2 vineyards were used.

about the harvest: The grapes were harvested early in February at 24Â° Balling.
Production: 10â€”12 tons per hectare.

in the cellar : Free run juice and a portion press juice was used, after settling acid adjustment and inoculated with a selected yeast. 38% of the blend was fermented with French oak and left on the lees until blended and stabilised prior to bottling.

