

Kloovenburg Chardonnay 2002

Michelangelo International Wine Awards 2003 - Silver

Lively yellow-green appearance. The nose exudes fresh fruit aromas of ripe pear, nectarine, apple and spice. Classy structured palate a good reflection of what the nose promised. Layers of flavour come together with a tapered acid lift to finish. Lightly oaked, the wine should gain further complexity with time in the bottle.

variety : Chardonnay | Chardonnay

winery : Kloovenburg

winemaker : Pieter du Toit

wine of origin : Swartland

analysis : alc : 14.20 % vol rs : 2.0 g/l pH : 3.34 ta : 6.32 g/l

type : White

pack : Bottle

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ageing : 2 - 3 years.

in the vineyard : Varietal: 100% Chardonnay

Rootstock: R110

Vineyards: Single block of Kloovenburg's vineyards

Soil: Sandy with limestone

Age of Vines: 10 years

Yield per Ha: 9 Tons (3 780 ltr)

5 Wire Perold Trellised with drip irrigation. Summer pruning for better sunlight penetration and low crop. Monitored by Neutron Moisture meter.

about the harvest: The grapes were handpicked in the early morning of February. All the bad berries were removed by hand.

out by hand. Recovery 420 lt/Ton.

in the cellar : The wine was aged in 300 litre "1st Fill Never French Oak for 3 Months and 2 weeks. The wine was bottled in May 2002.

