

Zandvliet Chardonnay 2002

Sold Out

New Barrel Fermented

Rich straw colour with a hint of green. Lemons and marmalade with luxurious vanilla greet you. Crisp citrus with incredibly long finish. Powerful, complex and mouthfilling. A definite food wine.

Good with all foods, but specially with seafoods like salmon, kingklip, lobster and perlemoen; and fowl like duck, turkey and wildfowl. Enjoy chilled.

variety : Chardonnay | Chardonnay

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 3.35 g/l pH : 3.63 ta : 5.31 g/l

in the vineyard : Early-season French variety, made world famous by the growers in Burgundy and Chablis in France. Perhaps the most versatile white winegrape variety, allowing many different styles and producing an array of flavours from toffee, butterscotch and nuts to citrus, pineapple and peach, depending on the terroir. Production 70-100hl per hectare. Early ripening. Definitive lemon and citrus flavours produced in Zandvliet's kalkveld terroir.

about the harvest: Night harvested by machine, always fully ripe.

in the cellar : Skin contact at 3-5°C up to 36 hours depending on the health of the grapes. Fermented at 15°C. All wines underwent malolactic fermentation, with development on the lees for 90 days. All the wine was fermented in new French (75%), American (20%) and Russian (5%) oak barrels. The wine remained in the barrel for up to 100 days, undergoing regular stirring of the lees.

