

Genesis Chardonnay 2000

A wine with a pale straw gold colour with intense nectarine and peach fruit characters supported by creamy vanilla and roast almond oak characters and a hint of spice. On the palate rich, ripe tropical fruit flavours dominate with a long creamy finish and beautifully integrated supportive oak. A well-balanced wine. This wine must accompany you on your summer's day picnic on the Stellenbosch Wine Route. Smoked salmon and cream cheese salad, smoked snoek pÃ©tÃ©, roast chicken, bell pepper and lime leaf quiche must be some of your menu highlights.

variety : Chardonnay | Chardonnay

winery :

winemaker : Chris Kelly

wine of origin : Coastal

analysis : alc : 13.14 % vol rs : 3.23 g/l pH : 3.46 ta : 5.97 g/l

type : White



ageing : You can leave this wine to develop for up to five years.

in the vineyard : This wine was sourced from a single, low yielding vineyard in the Stellenbosch Kloof area. Vines are grafted onto 101-14 Mgt rootstock and planted in 1996 on medium potential loamy soil on the upper slopes of the Devon Valley hills, facing south towards the Atlantic Ocean. The vines are trellised on a 5-wire hedge system.

about the harvest: The grapes were harvested in February and yielded 3 tonnes per hectare with a sugar of 23Ã°B.

in the cellar : Being of such strong concentration the wine was 100% barrel fermented in new French oak, of which 40% was naturally (wild yeast) fermented. The wine stayed on lees, unshuffled for 11 months before bottling.