

Shepherd's Creek Chardonnay 2001

Medium bodied with fresh, fruity flavours - sorbet and citrus well integrated with French oak vanilla flavours on the nose. Light yellow with a hint of green.

variety : Chardonnay | Chardonnay

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : Stellenbosch

analysis : alc : 12.9 % vol rs : 1.70 g/l pH : 3.50 ta : 5.50 g/l

type : Red



in the vineyard : From selected vineyards with deep red Hutton soils, situated high and south facing in the Western Cape. Mediterranean summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

about the harvest: The grapes are hand-harvested at optimal ripeness.

Yield: 8-10 tons per ha.

in the cellar : The grapes are destalked, crushed and pressed. Thereafter the wine is inoculated with a selected yeast strain. Fermentation and maturation takes place in French oak barrels on the fine lees for a total of 3 months. After fermentation the wine is filtered and bottled.