

Durbanville Hills Elsjes Corael Chardonnay 1999

This is a full fat wine, ideal for most occasions. Crisp, yet creamy, it is as much a sundowner drink as an outstanding companion to rich meals. Elsjes Corael Chardonnay has a strong pear nose layered on subtle peach with just a hint of the Chardonnay strong character. On the palate, however, the creamy character rather than the prominent wood, forms the backbone of the wine. From this solid base, aromas carry through while the palate picks up sweet, ripe citrus and banana flavours.

variety : Chardonnay | 100% Chardonnay

winery : Durbanville Hills Cellar

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 1.9 g/l pH : 3.68 ta : 5.8 g/l

type : White

pack : Bottle

Veritas 2000 Gold Medal



ageing : Best at 2 to 3 years old.

in the vineyard : As a result of the cool weather and prolonged ripening period, Durbanville usually starts harvesting a good three weeks after the rest of the South African wine regions.

about the harvest: The grapes from Maastricht were harvested in the early mornings during the second week of March - some mechanically and the rest by hand. The grapes from Hillcrest and Bloemendal were picked at the same time. Hooge Bergs Valleis delivered earlier, during the last week in February.

in the cellar : Elsjes Corael Chardonnay was shaped by a fusion of Chardonnay wines with distinct, different characters. It consists of 22% which was fermented with inner stave wood, 16% fermented in new French oak and the balance unwooded. The grapes from Hillcrest were pressed in bunches at 2Â°C to retain the flavours. Fermentation with lactic acid took place over six months in new French barrels from Burgundy. The result was a strong, creamy, rich wine with overwhelming citrus flavours. The grapes picked on Hooge Bergs Valleis slightly lower south-facing slopes, were fermented in stainless steel tanks fitted with inner French oak staves. They produced a wine infused with subtle peach flavours. The wine originating from Bloemendals north-facing slopes is unwooded and shows fresh peach and banana aromas. The strong pear flavour is imparted to the wine by the north-facing vineyards of Maastricht. This wine is also unwooded.

Durbanville Hills Cellar

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