

Groot Constantia Chardonnay 2002

A fruit driven Chardonnay, with pineapple and citrus flavours. Subtle hints of oak, compliments the lingering aftertaste. Ready for immediate consumption. Exceptionally popular wine.
Serving suggestions: Salmon Trout grilled with herbs and toasted almonds. Seared Tuna with yellow and red peppers.

variety : Chardonnay | 100% Chardonnay

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Coastal

analysis : alc : 13.05 % vol rs : 1.5 g/l pH : 3.40 ta : 5.7 g/l

type : White

Michelangelo International Wine Award 2002 - Silver

in the vineyard : Situated on the Cape Peninsula overlooking False Bay. The vineyards are tucked in the steep valley on the Eastern side of Table Mountain. The area is blessed with a maritime climate due to the oceans on both sides and annual average rainfall of 1100mm.

Soil type: Mostly Hutton but also Cartref mostly from the higher part of the slopes, as well as some of the low-lying areas.

about the harvest: Grapes were picked beginning February till end of March to emphasis the fruit flavours. Picked at 23° Balling.

in the cellar : 20% of the Chardonnay wine was matured in 2nd Fill French Oak barrels for 2 months, the balance 80% Chardonnay was unwooded. A lot of lees contact.

