

## Genesis Chardonnay 2001

A wine with a pale straw gold colour with intense nectarine and peach fruit characters supported by creamy vanilla and roast almond oak characters. On the palate, rich, tropical fruit flavours dominate with a long creamy finish and beautifully integrated oak.

This wine must accompany you on your summer's day picnic on the Stellenbosch Wine route. Smoked salmon and Cream Cheese salad, Smoked Snoek PatÅ, Roast Chicken, Bell Pepper and Lime Leaf Quiche must some of your menu highlights.

**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Chris Kelly

**wine of origin :** Coastal

**analysis :** alc : 13.8 % vol rs : 3.56 g/l pH : 3.35 ta : 6.52 g/l

**type :** White **style :** Dry **body :** Full **taste :** Fruity **wooded**

Veritas 2002 - Double Gold

Michelangelo International Wine Award 2002 - Silver

**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 3t/ha with a sugar of 23Å Balling.

**in the cellar :** Being of such concentration, the wine was 100% barrel fermented in French oak, of which 40% was naturally (wild yeast) fermented. The wine stayed on lees, unshuffled for 12 months before bottling.

