

Helderberg Chardonnay 2001

Pale straw/green, with an excellent balance between peachy apricot varietal flavour and well integrated subtle oak spice. Rich and harmonious flavours with an excellent length and long creamy finish. Serve with Saffron Chicken, Smoked Salmon and Cream Cheese salad, Smoked Snoek Patât, Chicken Tikka can be just some of your menu highlights to be enjoyed with this wine.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Our Winemaking Team

wine of origin : Coastal

analysis : alc : 13.6 % vol rs : 3.41 g/l pH : 3.58 ta : 6.11 g/l

type : White

ageing : Drink now or keep the wine for approximately 3-4 years.

in the vineyard : Although the region exhibits a variety of micro climates, all of the growing areas within the appellation have cool night-time temperature that help to keep grape acids intact. The combination of soil diversity and cool coastal fog enables our fruit to mature slowly for ideal aroma and flavour complexities in our wines. Each one of our vineyards offers distinctive flavours to the wine and every growing season is unique. Yet, the consistency and quality of our grapes is discernible in every vintage with a spellbinding spectrum of layered flavours. The vines are between 4-10 years old, and grafted on 101-14 Mgt rootstock. The vines has a yield of 5 tons per hectare and grapes were harvested in February.

about the harvest: Early morning harvested to retain freshness. Cool fermented (12-13°C) then left on lees for 3 months for added creaminess. 30% barrel fermented in 2nd fill French oak.

in the cellar : 50% of the wine is barrel fermented in second fill medium toast French Oak. The other 70% is fermented in stainless steel tanks. Partial malolactic fermentation is followed by maturation on the lees (sur lie) for a further 3 months. The wine is bottled immediately after removal from barrels to avoid any risk of oxidation.

