

Middelvlei Chardonnay 2002

The nose and palate show hints of tropical fruit and a generous touch of spice. Luscious peach and guava flavours add to the fruitiness of this elegant wine.

variety : Chardonnay | Chardonnay

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Devon Valley

analysis : alc : 12.9 % vol rs : 3.4 g/l pH : 3.73 ta : 7.6 g/l
wooded

pack : Bottle **closure :** Cork



in the vineyard : At Middelvlei, 21 ha are devoted to Chardonnay and grapes from the entire 21 ha were used to make the 2002 Chardonnay. The vines, grafted onto Richter 99 rootstock, were planted in 1985 and 1994. The vineyards face west and are situated at an altitude of 160 m above sea level.

about the harvest: The rainfall during the winter before the vintage, as well as the growing season (September - December), was higher than the long-term figures. The annual rainfall was 1008mm for the 2001/2002 season compared to the long-term annual rainfall of 700mm. The grapes were harvested on 20 February 2002 at an average sugar level of 23 °Balling. They were handpicked and placed in small baskets to prevent bruising.

in the cellar : In the cellar the juice received 30 minutes skin contact. Thirty percent of the wine was fermented in oak and the remaining 70% percent was tank fermented. The wine was bottled in May 2002.