

Lushof Chardonnay 2001 - Maiden Vintage

A creamy lemon gold colour immediately identifies the varietal here and intimates towards the buttered toast and ripe melon characteristics shown on the nose. The careful use of selected French oak is demonstrated by the harmonious integration of aromas and underlying complexity, the whole berry press and lack of skin contact by the presence of more secondary flavours. Ripe lychee and peach complement the subtle breadiness, the latter oak characters stabilised by lees ageing to give a length and complexity that will allow this wine to develop further in bottle.

variety : Chardonnay | 100% Chardonnay

winery : Lushof Wine Estate

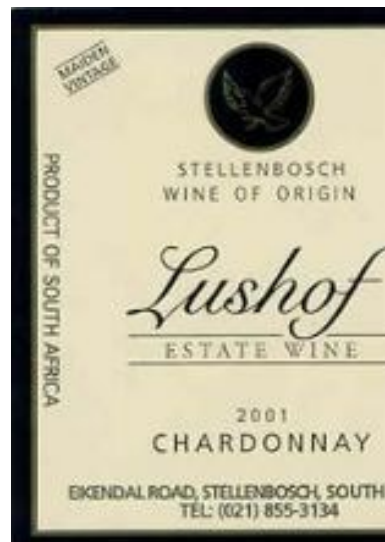
winemaker : Rod Easthope (consulting) and Daniel Hudson UK

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 3.9 g/l pH : 3.2 ta : 7.1 g/l

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

pack : Bottle



ageing : 2-3 years.

in the vineyard : Location: North West facing slopes of the Helderberg

Altitude: 100-110m

Distance from the sea: 10 km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 110

Age of vines: 3 years

Trellising: Vertically shoot positioned

Pruning: 2 node spurs

about the harvest: The grapes were harvested in February 2001.

in the cellar : Whole berry press with zero skin contact or sulphur. Cool fermentation and malolactic fermentation in oak, followed by 9 months lees ageing in barrel (all French, 50% new). Light filtration at bottling. The wine was bottled on the 14 December 2001.