

Van Schoor Chardonnay 2002

Crisp lemon and citrus flavours with a creamy, soft and well-balanced middle-palate. Slight oaky undertones compliments the long subtle finish.

variety : Chardonnay | Chardonnay

winery :

winemaker :

wine of origin : Robertson

analysis : alc : 13.55 % vol rs : 1.8 g/l pH : 1.8 ta : 5.2 g/l

in the vineyard : Soil: Clovelley

Climate: Mediteranean - warm, dry summers, cold winters

about the harvest: The grapes were harvested by hand.

Yield: 4-6 T/Ha

in the cellar : Crushing/Destemming: Amos cusher and destemming

Tanks (type): Stainless steel

Fermentation protocol (vessel, temp, duration): 30% fermented in stainless steel tanks, 70% in oak barrels

Malolatic (y/n): Y

Lees contact/battonage: maximum on primary lees. PTIR 1X Week

Barrel ageing (oak type, % of blend , duration): 40% in wood, 60% in Stainless steel, 8 months in barrel

Fining: Bentonite and gelatine on press juice

Filtration: Bulk after cold stabilisation & sterile at bottling

Stabilisation: Cold table

