

Uitkyk Chardonnay 2001

Pale lemon-yellow with faint green tinges. Concentrated ripe citrus fruit backed by buttery and toasty aromas. Time on the lees has added subtle nuances of butterscotch and caramel to make a most alluring introduction. Classically restrained, but also leaning towards the New World character of ripe citrus, peach, pear and coconut fruits with buttered toast following through onto the palate. A long finish indicates excellent concentration of fruit.

Drink with richer fish such as yellow-tail or salmon baked in cream and mushrooms; also with mussels marinara or a seafood risotto. Delicious with roast pork, apple sauce and crackling; with veal chops braised in the same Chardonnay and in tarragon; and fresh avocado or an avocado mousse. Delightful on its own as it has been judiciously wooded. Serve chilled (but not too cold!) at 12-14°C.

variety : Chardonnay | 100% Chardonnay

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin : Coastal

analysis : alc : 13.99 % vol rs : 3.0 g/l pH : 3.32 ta : 5.1 g/l va : 0.39 g/l

so2 : 110 mg/l fso2 : 49 mg/l

wooded

pack : Bottle

This 2001 vintage is the chardonnay debut of Uitkyk's new and talented young winemaker, Estelle Swart. A fascinating combination of Burgundian style and New World charm, it is, unmistakably, a very fine and origin-expressive wine from the Simonsberg sub-apellation of Stellenbosch.

ageing : The Chardonnay's youthful individuality makes it superb enjoyment right now. However, if cellared under the right conditions, it will gain in complexity and character - just like the 1999 vintage which did exceptionally well in bottle.

in the vineyard : The grapes used to craft this wine came from two single vineyards on the Estate called Jakkalskloof (Jackal's Ravine) and Bobbejaanberg (Baboon's Mountain). In the early days of settlement, free-roaming jackals and baboons were found on the property. The Uitkyk labels are truly African in character: not only do their wines express their origin, but the names of their vineyards could only have originated at the southern tip of Africa!

The Jackal and Baboon vineyards are situated at 250 - 300 metres above sea level and face north-west. The vines, which are between 7 and 14 years old, are grafted onto nematode-resistant Richter 99 and 110 rootstocks and are grown in soils originating from decomposed granite. They are trellised on a three-wire fence system and are not irrigated.

The yield from both vineyards was a very low 4 tonnes per hectare, which further enhanced the quality of the fruit.

about the harvest: The grapes were harvested by hand between 21 and 25 February 2001 after reaching an average Balling of 24 degrees.

in the cellar : No skin contact has been allowed. Subsequently, the must was fermented in wood at a temperature between 20 and 22 degrees Celsius, using a Vin 13 and a D47 yeast strain. After malolactic fermentation which was completed in only 50% of the barrels, the wine was left on its lees for 8 months in 70% new and 30% second-fill French (82%) and American (18%) oak. The wine has not been fined at all. After bottling in December 2001, the Chardonnay 2001 was laid down for 4 months before its release in 2002.

