

Goue Vallei Chardonnay

Swiss Air 2003 - Seal of Approval

A full bodied dry white wine made from the noble Chardonnay variety. Typical butter and citrus flavours with a touch of wood. A delicate citrus aroma, lemony twist in tail. Enjoy within 2 years with poultry and other cooked dishes.

variety : Chardonnay | Chardonnay

winery :

winemaker : Johan Delpont

wine of origin : Olifantsrivier

analysis : alc : 14.11 % vol rs : 4.86 g/l pH : 3.36 ta : 6.3 g/l

type : White

2002 Vintage - Swiss International Air Lines Wine Awards 2003 - Seal of Approval



in the vineyard : These quality grapes were grown on the cool slopes of the Cedarberg and the Piekenierskloof Mountains.

in the cellar : 50% Cool crushed grapes underwent a five hour skin contact in static drainers before being fermented under controlled conditions at 13Â°C. 50% Cool crushed grapes underwent 5 hours skin contact in static drainers before being fermented in wood under controlled conditions at 18Â°C.