

Welmoed Chardonnay Reserve 1999

Excellent appealing pale straw colour. The nose shows well integrated melon, citrus flavours, as well as a little butterscotch and vanillin. Rich mouth feel with a good mid-palate and flavours of melons and spice. Lingering, elegant, refined finish. Serve with Saffron Chicken, Smoked Salmon and Cream Cheese salad, Smoked Snoek Patã, Chicken Tikka can be just some of your menu highlights to be enjoyed with this wine.

variety : Chardonnay | Chardonnay

winery :

winemaker : Chris Kelly

wine of origin : Coastal

analysis : alc : 12.6 % vol rs : 3.58 g/l pH : 3.26 ta : 5.96 g/l

pack : Bottle

ageing : Drink now or keep the wine for approximately 5 years.

in the vineyard : These grapes originate from selected terroirs in so-called premium blocks. The vines are 5 years old, grafted on the rootstock 101-14 Mgt, has an average yield of 4 t/ha and all are trellised with drip-irrigation.

about the harvest: Cool dry summer followed by short January heat wave which meant early ripening and higher alcohol to achieve proper ripeness. The grapes are picked at optimum ripeness in February to be able to "carry" the wood.

in the cellar : 50% of the wine is barrel fermented in first fill medium toast "Nevers". The other 50% is fermented in stainless steel tanks. Malolactic fermentation is followed by maturation on the lees (sur lie) for a further 7 months. The wine is bottled immediately after removal from barrels to avoid any risk of oxidation.

