

## Hoopenburg Chardonnay 2002

### Veritas 2003 - Bronze

Light, bright golden colour. Fresh, lemony aromas and flavours combine with a delicate toastiness for a well-balanced, easy-drinking Chardonnay with a soft finish. Try with creamed soups and simply prepared fish dishes, calamari or mussels in white wine.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Hoopenburg Wines

**winemaker :** Ernst Gouws

**wine of origin :** Coastal

**analysis :** alc : 12.94 % vol   rs : 2.6 g/l   pH : 3.37   ta : 5.3 g/l   va : 0.48 g/l   so2 : 94 mg/l   fso2 : 30 mg/l

**type :** White

**pack :** Bottle   **closure :** Cork

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**in the vineyard :** All the grapes used for this wine was harvested from six and eight year old bush vines growing on Hoopenburg. The low yield of the bush vines and consistantly moderate climate create the ideal conditions for high quality wines.

**about the harvest:** The grapes were harvested fully ripe at 24Â° Balling and allowed skin contact over night before pressing.

