

Roberts Rock Chardonnay/Semillon 2001

A slightly grassy fragrance. A zesty lemon nose leads to a smooth, rounded and vibrant intensity. Clean aftertaste without oakiness.

Serving suggestion: With Alfresco meals such as fish, barbecues, paellas, roast chicken, ham and salads.

variety : Chardonnay | Chardonnay, Semillon

winery : Roberts Rock (Discontinued)

winemaker :

wine of origin : Coastal

analysis : alc : 13.1 % vol rs : 2.1 g/l pH : 3.4 ta : 5.6 g/l

ageing : Ready for immediate consumption and has good maturation potential for 2 - 3 years.

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 - 800 mm annually.

Soil: Table Mountain sandstone, granite and Malmesbury shale.

about the harvest: Specially selected vineyards from the Western Cape region.

in the cellar : After crushing the grapes, the must was fermented with selected yeast at 15°C. Once fermentation was completed, the wine was racked, fined, filtered, stabilised and bottled.

