

Longridge Chardonnay 2001

Concours Mondial de Bruxelles 2003 - Gold

Michelangelo International Wine Awards 2003 - Gold

Veritas 2003 - Silver

Pale yellow with attractive green tints. Aromas of vanilla and ripe citrus (such as grapefruit) are followed by a round, mouth-filling palate with good, well balanced acidity and a long, complex finish.

Serve with spicy white meat or fish dishes.

variety : Chardonnay | 100% Chardonnay

winery : Longridge Wine Estate

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 6.8 g/l pH : 3.33 ta : 6.3 g/l

type : White **style :** Off Dry **wooded**

pack : Bottle

Veritas 2003 - Silver

Concours Mondial de Bruxelles 2003 - Gold

Michelangelo International Wine Awards 2003 - Gold

Platter Wine Guide 2003 - 4½ Stars

ageing : Enjoy now.

in the vineyard : Climate: Average temperature - Summer 23.5°C, Winter 10°C

Annual rainfall: 650 mm

Proximity to ocean: 20 km

Soil: Escourt & Clovelly

Trellised vines that are between 12 and 15 years old and planted on a steep, southeast-facing slope, yielded the grapes for this wine. The vineyards received supplementary irrigation and produced 7 tons per hectare.

about the harvest: The grapes were picked at 23.5° Balling mid to end February.

in the cellar : Fermentation started in stainless steel tanks and was completed in oak barrels. A 20% portion of the wine underwent malolactic fermentation. The wine was matured in tight grain, 300-litre French oak barrels for 12 months.

