

Dellrust Chardonnay 2002

Sold Out

Unwooded delight

This unwooded Chardonnay has a smooth, creamy texture with delightful tropical fruit flavours and pleasant hints of vanilla.

variety : Chardonnay | Chardonnay

winery : Dellrust Wines

winemaker : Albert Bredell

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.8 g/l pH : 3.70 ta : 6.4 g/l

type : White



in the vineyard : Upon the request of our UK client, a small portion of the 2002 Chardonnay harvest was selected for the making of an unwooded Chardonnay. The grapes were selected from eight year old vines that produced eight tons per hectare. The vineyard is situated on a south facing slope with stunning views of False Bay. Cool sea breezes contributed to slow even ripening and retention of flavours in the grapes. This exceptional climate together with carefully managed viticultural practises produced grapes of outstanding quality.

about the harvest: The grapes were picked at 24Â°B during the cool hours of early morning.

in the cellar : After crushing and destemming, six hours of skin contact was allowed for flavour extraction. Thereafter the skins and juice were separated by means of a bag press. To ensure top quality, only the first 600l of juice per ton of grapes was used. This juice was allowed to settle for forty-eight hours to obtain clear juice for fermentation.

Fermentation occurred in a stainless steel tank and the temperature was maintained between 12 and 15Â°C. This cool fermentation prevents the loss of flavours and the formation of unwanted flavours. After fermentation a bentonite fining was done to ensure protein stability. The wine was left on the lees for eight days whereafter cold stabilisation was done. This was done by cooling the wine to 4Â°C for eight days. Thereafter bottling took place.

Production: 300 cases of which 230 were allocated for export.