

L Avenir Chardonnay 2001

Green yello colour. Toasty oats, roasted almonds and mandarin on nose. Ripe flavours of gooseberry, apple and a little citrus are well integrated with subtle wood flavours.

variety : Chardonnay | Chardonnay

winery : LAvenir Vineyards

winemaker : Francois Naude

wine of origin : Stellenbosch

analysis : alc : 13.69 % vol rs : 2.7 g/l pH : 3.32 ta : 6.05 g/l

pack : Bottle

Along with the Sauvignon Blanc 2002, chosen as one of Wine Spectator's Dozen Smart Buys from South Africa.

in the vineyard : Soil Type: Glenrosa

Irrigation: Dry Land

Age of Vines: 10 years

in the cellar : Yield: 2.55 tonnes per Hectare

Harvested from the 1st - 6th of February at 23.4 Balling.

Fermented in 228 litre Burgundy barrels, and thereafter left "Sur lie" for 10½ months before being racked and prepared for bottling. Approximately 60% went through malolactic fermentation.

