

## Kranskop Chardonnay 2002

Intense green-yellow colour with rich citrus and ripe tropical fruits that carries through on the palate. The fruits are well integrated with the French wood tones, resulting in a longer lingering aftertaste.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Kranskop Private Cellar

**winemaker :** Nakkie Smit

**wine of origin :** Klaasvoogds

**analysis :** alc : 14.0 % vol    rs : 4.00 g/l    pH : 3.01    ta : 8.00 g/l

**type :** White      wooded

**ageing :** 3 Years.

**in the vineyard :** Soil type: Deep stone rich soils.

Average age of vine: 6 years.

Trellising: 2m poles with 5 canopy wires.

Irrigation: Not on a regular basis but when the vines shows signs of turgor (deficit irrigation).

Yield: 8 tons/ha.

**about the harvest:** Low production volumes achieved by deficit irrigation and very late pruning. Full ripe grapes with a Balling of 24 were harvested and crushed softly.

**in the cellar :** Vinification: Left on the skins for 6 hours. Fermentation was done in 225 litre barrels. Stayed on the lees for 6 months - blended together and left for another 6 months in barrels.

Wood ageing: 12 Months in 2nd and 3rd fill French barrels.

Malolactic fermentation: No Malolactic fermentation.

Production: 1600 bottles.

