

## Welmoed Chardonnay 2002

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**International Wine & Spirit Competition 2004 - Commended**

Excellent appealing pale straw colour. The nose shows well integrated melon, citrus flavours, as well as a little butterscotch and vanillin. Rich mouth feel with a good mid-palate and flavours of melons and spice. Lingering, elegant, refined finish.

Serve with Saffron Chicken, Smoked Salmon and Cream Cheese salad, Smoked Snoek PatÅ, Chicken Tikka can be just some of your menu highlights to be enjoyed with this wine.

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**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Chris Kelly

**wine of origin :** Coastal

**analysis :** alc : 13.9 % vol   rs : 3.19 g/l   pH : 3.32   ta : 5.52 g/l  
wooded

**pack :** Bottle

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**ageing :** Drink now or keep the wine for approximately 5 years.

**in the vineyard :** These grapes originate from selected terroirs in so-called premium blocks. The vines are 5 years old, grafted on the rootstock 101-14 Mgt, has an average yield of 4 t/ha and all are trellised with drip-irrigation.

**about the harvest:** The grapes are picked at optimum ripeness in February to be able to "carry" the wood.

**in the cellar :** 50% of the wine is barrel fermented in first fill medium toast "Nevers". The other 50% is fermented in stainless steel tanks. Malolactic fermentation is followed by maturation on the lees (sur lie) for a further 7 months. The wine is bottled immediately after removal from barrels to avoid any risk of oxidation.

