

Longridge Chardonnay 2000

Gold - Challenge International du Vin 2003

Silver - Concours Mondial de Bruxelles 2003

Ripe citrus, subtle vanilla characteristics and good acidity lead to a Mouthfilling array of fruit with a superb structure and a long, complex finish.

variety : Chardonnay | Chardonnay

winery : Longridge Wine Estate

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 13.49 % vol rs : 4.9 g/l pH : 3.12 ta : 6.8 g/l fso2 : 51 mg/l

pack : Bottle

Challenge International du Vin 2003 - Gold

Concours Mondial de Bruxelles 2003 - Silver

Fairbairn Capital Trophy Wine Show 2003 - Bronze

ageing : Ideally 2-4 years from date of harvest, but can be drunk earlier.

in the vineyard : Area/Origin: Helderberg, a ward of the Stellenbosch region, 60 â€” 100 metres above sea level

Soil type: Escourt & Clovelly - A mixture of deep red, high percentage clay and sandy soil with a clay layer at the bottom to retain water when rain is minimal; the clay is a key source of nutrition for the grapes.

Vine Age: 15-20 years

Vine density: 3500-4000 vines per hectare

Training: Vertical Shoot Positioning

Yield: 4-8 tons per hectare

The grapes for this Chardonnay are selected from a single vineyard on the foothills of the Helderberg mountains. Effective canopy management was critical, resulting in Chardonnay grapes with rich, succulent flavours. Organic mulching covered the soil to retain moisture. Fibre within the mulching added structure and nutrients to the soil.

about the harvest: The grapes were harvested in the first two weeks of February 2000 at 23Â° Balling. Soaring harvest temperatures for the third season running, but improved vineyard management contributed to healthy, intensely flavoured fruit.

in the cellar : After destemming bunches and pressing, the juice was allowed to settle for 2 days. Clear juice was racked into 100% French oak (45% new) and Burgundian yeast was added. Slow fermentation occurred over a 3 month period. After racking from gross lees, the wine spent 13 months maturation on fluffy lees in Dargaud & Jaegle and Gillet barrels. 30% of the wine underwent malolactic fermentation in barrels. Battonage occurred weekly for the first month, bi-weekly for the next three months, and every three weeks for two months. Only the best barrels were selected for this Chardonnay. Fining and minimal filtration preceded bottling.
Cases produced: 8 888 x 6 cases

