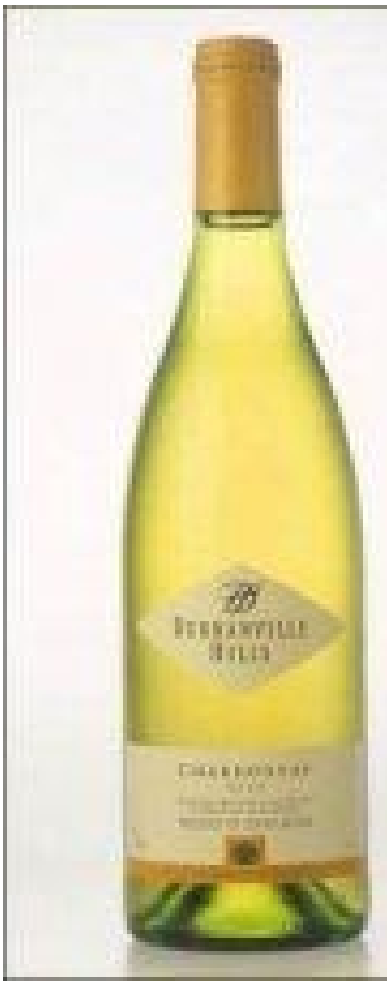
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Durbanville Hills Chardonnay 2002

Martin Moore describes this as an accessible, easy drinking, lightly wooded wine for everyday drinking, ideal for enjoying with curries, light meat dishes, pastas and pizzas.



variety : Chardonnay | 100% Chardonnay
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : **alc :** 13.17 % vol **rs :** 1.80 g/l **pH :** 3.46 **ta :** 6.30 g/l
type : White
pack : Bottle

in the vineyard : The grapes for this wine came from vineyards mostly located in the lower Durbanville foothills on the southern slopes, some 250 metres above sea level and grown in dark red soils.

about the harvest: The vineyards, yielding around 9 tons per hectare, were harvested from the mid to late February between 24Â° and 26Â° Balling, when the grapes were showing ripe, yellow colours.

in the cellar : The grapes from each vineyard were individually vinified. The major portion was fermented in steel tanks at 13Â°C and left on the lees for eight months. Some 10% of what constituted the final blend underwent malolactic fermentation. Seventy-five percent of the wine was unwooded. The balance was matured in new French 300 litre oak barrels. Ten percent of the blend was from the same vineyards, but from the previous vintage, matured in barrels for an extended period, to ensure a well integrated wood character.

Durbanville Hills Wine

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