

Altydgedacht Chardonnay 2002

Some leesy citrus impressions.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Oliver Parker

wine of origin : Durbanville

analysis : alc : 13.36 % vol rs : 1.9 g/l pH : 3.27 ta : 7 g/l so2 : 65 mg/l

type : White

pack : 0 **size :** 0 **closure :** 0

in the vineyard : All the vineyards at Altydgedacht undergo intensive canopy management to ensure an optimum balance between growth and crop production. This allows sunlight penetration for bud differentiation, also enhancing colour and flavour components within the grape. Added to this is effective disease control.

Trellis system: Hedge

Soils: Hutton

Irrigation: Dry land

Age: 15 years

about the harvest: Grapes were picked at 24° Balling

Crop size: 8 tons/ha

in the cellar : Yeast:D47

The grapes were crushed, destalked, pressed and then taken directly to barrels for fermentation. The blend of wood with stainless steel was 60% wood. All the wood was new French Mercier barrels. The wine was left on the lees for 7 months then blended and bottled.