

Roberts Rock Chardonnay/Semillon 2002

A slightly, grassy fragrance. A zesty lemon nose leads to a smooth rounded vibrant intensity. Clean aftertaste without oakiness.
Serving suggestion: With Alfresco meals such as fish, barbecues, paellas, roast chicken, ham and salads.

variety : Chardonnay | Chardonnay, Semillon

winery : Roberts Rock (Discontinued)

winemaker :

wine of origin : Coastal

analysis : alc : 13.37 % vol rs : 1.8 g/l pH : 3.5 ta : 5.49 g/l

ageing : Ready for immediate consumption and has good maturation for 2 – 3 years.

in the vineyard : Climate: Mediterranean – With summers are moderate and dry with cool afternoon breeze from the Atlantic Ocean. The winters are wet and cold with an average rainfall of about 600-800mm per year.

Soil: Table Mountain, sandstone, granite and Malmesbury shale.

about the harvest: Specially selected vineyards from the Western Cape region.

in the cellar : After crushing the grapes, the must was fermented with selected yeast at 15°C. Once fermentation was completed, the wine was racked, fined, filtered, stabilized and bottled.

