

Winds of Change Chardonnay 2003

Definite tropical fruit and wood on the nose and palate. The wine is in harmony with well integrated wood and fruit, that leave a softness on the palate.

variety : Chardonnay | Chardonnay

winery : Winds of Change

winemaker : Alain Cajoux

wine of origin : Western Cape

analysis : alc : 13.65 % vol rs : 3.5 g/l pH : 3.65 ta : 5.6 g/l va : 0.35 g/l so2 : 90 mg/l fso2 : 40 mg/l

about the harvest: The grapes were harvested by hand and machine in January and February.

Yield: 12 tons/ha

in the cellar : Crushing: No

Tanks: Stainless steel

Yeast strain: Oenoferm, Saccharomyces

Fermentation: 25°C down to 5°C

Malolactic: yes

Barrel ageing: 35% of French oak barrels

Fining: bentonite

Filtration: Kieselguhr FW60/14, FP3/FP1

Stabilisation: Cold -4°C

