

## Weltevrede Place Of Rocks Chardonnay 2002

French oak barrel fermented, with citrus fruit flavours prominent. Full bodied wine. Serve with richly sauced dishes, flavourful seafood, like paella and crayfish and mild curries.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Weltevrede Wine Estate

**winemaker** : Philip Jonker

**wine of origin** :

**analysis** : **alc** : 14.0 % vol   **rs** : 2.6 g/l   **pH** : 3.21   **ta** : 7.2 g/l

**type** : White   **style** : Dry   **wooded**

**pack** : Bottle

Silver - Chardonnay du Monde 2004

Double Gold Veritas

4 stars in the John Platter Wine Guide

Silver medal at the International Wine Challenge 2003



**in the cellar** : Weltevrede has identified three different soil types on the estates, which influence the flavours of the wines incredibly. These three Chardonnays have been bottled separately: The Oude Weltevrede from the limestone and red Karoo soil, the Place of Rocks from the shale soil and the Weltevrede River's Edge from the river stones. The broken shale rock gives the 'Place of Rocks' Chardonnay the most wonderful fresh minerally flavours of citrus and lime.

Fermented and aged for ten months in French Barriques.