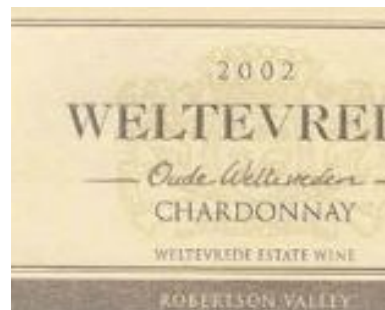


Weltevrede Oude Weltevreden Chardonnay 2002

Chardonnay du Monde 2005 - Silver
Michaelangelo Awards 2003 - Silver
Chardonnay du Monde 2004 - Silver
WOMC - winner

Rich tropical pineapple, peach and passionfruit flavours combined with butterscotch and toffee on the palate.

Complements food of substance like roast duck, chicken, curries, paella and shellfish dishes.



variety : Chardonnay | 100% Chardonnay

winery : Weltevrede Wine Estate

winemaker : Philip Jonker

wine of origin : Breede River

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.19 ta : 7.2 g/l

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

pack : Bottle

Chardonnay du Monde 2005 - Silver
Michaelangelo Awards 2003 - Silver
Chardonnay du Monde 2004 - Silver
WOMC - winner

ageing : Within first 3 years since vintage but has the ability to age longer.

in the vineyard : The vineyard is planted where Weltevrede originated in 1912. Limestone rich terroir.

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. Grown on limestone and Karoo soil, the Oude Weltevrede Chardonnay has rich and intense flavours of pineapple and peach.

Small French oak barrels are used for fermentation and natural malolactic fermentation. During a ten months maturation period the barrels are stirred weekly. From all the barrels only a precious few are selected on a blind tasting to become part of Oude Weltevreden. These are selected on intensity, flavour, balance and style.