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Danie de Wet Limestone Hill Chardonnay 2002

Fresh green apples combined with delicate citrus aromas on the nose follow through on the palate with a long tangy finish of delicious full round ripe peaches, green apples and nutty, citrus flavours. Best served with white meat and vegetables. It is an ideal companion to appetizers, seafood and light meals.



variety : Chardonnay | Chardonnay
winery :
winemaker : Danie de Wet
wine of origin : Breede River
analysis : **alc :** 14.06 % vol **rs :** 2.6 g/l **pH :** 3.22 **ta :** 7.1 g/l **so2 :** 84 mg/l **fso2 :** 31 mg/l
type : White

Veritas 2003 - Bronze
International Wine Challenge 2003 - Bronze

ageing : 2 to 3 years.

in the vineyard : The ideal soil conditions for vineyard cultivation in the Cape allows Danie de Wet to match specific cultivars to their ideal soil requirements, in the belief that good wine is made in the vineyard, not in the cellar.

Rootstock: Richter 99, 110, 101-14
Age of the vines: 11-18 years
Yield: 8 tons per hectare
Soil type: Gravel lime
Vines per hectare: 4000
Trellising: 6 Wire fence system, cordon with spur pruning

about the harvest: This Chardonnay is selected from specific clones. The grapes are grown on high calcareous gravelly hills.

in the cellar : The wine is tank fermented, after which it is left on the lees for a few months, being stirred weekly until bottling. There was no barrel maturation.