

Winds of Change Semillon Chardonnay 2003

Fine tropical tones complimented by wood but softening on the palate however maintaining the freshness of the wine. Easy drinking wine that can be enjoyed with spicy stews or goulash.

variety : Semillon | Semillon, Chardonnay

winery : Winds of Change

winemaker : Alain Cajoux

wine of origin : Western Cape

analysis : alc : 12.8 % 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 in January
Yield: 12 tons/ha

in the cellar : Crushing: No

Tanks: Stainless steel

Yeast strain: Oenoferm: Saccharomyces

Fermentation: 25Â°C down to 5Â°C

Malolactic: yes

Barrel ageing: Lightly on staves

Fining: bentonite

Filtration: Kieselguhr FW60/14, FP3/FP1

Stabilisation: Cold -4Â°C

