

Wildeckrands Chardonnay Reserve 2002

Veritas 2003 - Bronze

The wine is well layered, complex and crisp, full of lime, citrus and marmalade aromas and has a delicate balance between fruit and wood, a big blockbuster Chardonnay.

variety : Chardonnay | Chardonnay

winery : Wildeckrands Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 2.86 ta : 6.2 g/l

pack : Bottle

Veritas 2003 - Bronze

in the vineyard : These wines are planted on a slight south facing slope for extra coolness and to allow grapes to reach maturity slowly and steadily in order to lock in full fruit flavours. The cool climate of Walker Bay is ideal.

about the harvest: This wine was harvested on 27 February 2002 at around 23Â° Balling. The grapes come from two different blocks picked two weeks apart. All grapes were hand picked and whole bunch pressed.

in the cellar : Straight after pressing the juice was transferred to barrels where fermentation was completed. The wine was then matured for a further three months in oak barrels.

Total production of this wine was nine barrels.

