

Lushof Chardonnay 2002

A creamy lemon gold colour immediately identifies the varietal here and intimates towards the buttered toast and ripe melon characteristics shown on the nose. The careful use of selected French oak is demonstrated by the harmonious integration of aromas and underlying complexity, the whole berry press and lack of skin contact by the presence of more secondary flavours. Ripe litchi and peach complement the subtle breadiness, the latter oak characters stabilised by lees aging to give a length and complexity that will allow this wine to develop further in bottle.

variety : Chardonnay | 100% Chardonnay

winery : Lushof Wine Estate

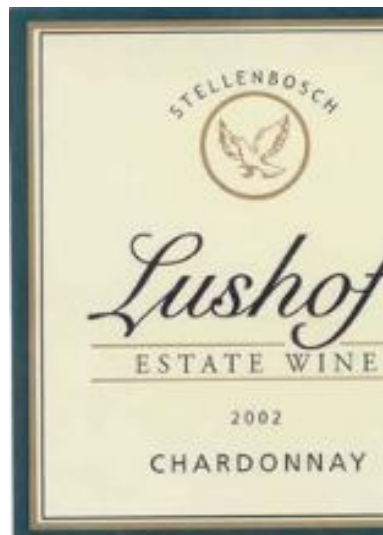
winemaker : Daniel Hudson

wine of origin : Coastal

analysis : alc : 13.6 % vol rs : 2.0 g/l pH : 3.4 ta : 5.5 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle



in the vineyard : Location: North-west slopes of Helderberg

Altitude: 100 - 110 metres

Distance from sea: +/- 10km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 100

Age of vines: 4 years

Trellising: Vertically shoot positioned

Pruning: 2 node spurs

about the harvest: This wine was harvested in February 2002.

in the cellar : Whole berry press with zero skin contact or sulphur added. Cool fermentation and malolactic fermentation in oak, followed by nine months lees aging in barrel (all French, 50% new). Light filtration at bottling.

This wine was bottled on 14 January 2003.

Production: 1 055 bottles.