

Akkerbos Chardonnay 2001

Colour: Golden yellow.

Aroma: A concentrated creamy nose infused with citrus and hazelnut praline aromas.

Palate: Good balance of fruit, wood and acid with a long finish.

variety : Chardonnay | Chardonnay

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin :

analysis : alc : 14.2% % vol rs : 2.27 g/l pH : 3.24 ta : 5.8 g/l

2001 - Silver at the Michelangelo International Wine Awards 2002.

2001 - Bronze at the South African Trophy Show 2002

2001 - Trophy for the Tow White Wine at the Classic Wine Trophy 2002 (Air France).

2001 - Silver at the Fairbairn Trophy 2003

ageing : This wine is drinking well now, will develop over the next few years.

in the vineyard : The 2001 Akkerbos Chardonnay is produced from grapes grown at Fairview, on the southwestern slopes of Paarl Mountain. The vineyard is on the site of a former oak forest which had been planted by the early European settlers on Fairview during the early 18th century.

about the harvest: Grapes wre harvested fully ripe and whole bunch pressed.

in the cellar : The juice was transferred to 225L medium toast French barrels and fermented with DV10 and VL1 yeasts. Weekly botanage began during malolactic fermentation. Once malo was completed we stirred the lees monthly during the remainder of its 14 month duration in barrel. It was lightly filtered before bottling.