

Uitkyk Chardonnay 2002

Winemaker Estelle Swart describes the wine as being a pale yellow in colour with faint green tinges. Concentrated citrus aromas of lemons and limes predominate on the nose with a hint of peach and melon. Having spent considerable time in wood there is an added aroma of butterscotch, nuts and caramel. Citrus and pineapple are evident on the palate with a hint of vanilla.

Drink on its own or with pork or seafood.

variety : Chardonnay | 100% Chardonnay

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin : Coastal

analysis : alc : 12.97 % vol rs : 2.0 g/l pH : 3.57 ta : 5.1 g/l

type : White **wooded**

pack : Bottle

ageing : The wine is ready to enjoy now or can be matured to enhance its complexity and character.

in the vineyard : Grapes were sourced from two single vineyards on the estate called Jakkalskloof (Jackal's Ravine) and Bobbejaanberg (Baboon Mountain). These names recall the earlier days when jackals and baboons roamed the property.

Both vineyards are situated 250 to 300 metres above sea level and face north-west. The vines, which are between 15 and 16 years old, are grafted onto nematode-resistant Richter 99 rootstocks and are grown in soils originating from decomposed granite. They are trellised on a seven-wire system and received supplementary irrigation during the growing season.

The yield from both vineyards was 4 tons per hectare, which further enhanced the quality and complexity of the fruit.

about the harvest: The grapes were harvested at the end of February at between 24Â° and 25Â° Balling.

in the cellar : No skin contact was allowed and the only free-run juice was used. Fermentation was started with pure yeast cultures and soon afterwards transferred to wood and was completed after 8 days. The wine was left on the lees for 9 months in new oak (52%), second fill (35%) and third fill barrels (13%). A majority of the barrels were French oak (84%) and the rest American oak. Two thirds of the wine underwent malolactic fermentation. During the maturation period the lees was stirred every 2 weeks.

