

## Opstal Chardonnay 2002

Very subtle oakwood flavours well integrated with an abundance of complex fruit. Full bodied with an excellent balance. This Chardonnay is made to complement the fruitiness of Chardonnay and not to overpower the cultivar with wood. Low yields and meticulous moisture management is complementary to this cultivar.

variety : Chardonnay | Chardonnay

winery : Opstal Estate and Restaurant

winemaker : Stanley Louw

wine of origin : Slanghoek

analysis : alc : 12.8 % vol rs : 4.16 g/l pH : 3.64 ta : 5.88 g/l

type : White wooded

pack : Bottle



ageing : 3 - 5 years

in the cellar : The fermentation took place at 18°C using D47 yeast. Before the fermentation completed the wine was pumped over and left on its lees for 3 months, during which it was stirred regularly.

During this period the wine was in contact with French oak staves, and was filtered shortly before bottling.