

Slaley Chardonnay 2002

Chardonnay du Monde 2005 - Bronze

Chardonnay du Monde 2004 - Bronze

Michelangelo International Wine Awards 2003 - Silver

2002 was a difficult year in respect of vinification. The yield per ton of juice was very low, giving the Chardonnay a bit more concentration than usual. 20% of the crop was vinified separately in stainless steel in order to preserve as much varietal fruit as possible, giving me options at bottling. In line with my brief and the Slaley credo, the wine was blended for maximum expression of Terroir, rather than Cooper. Experiment with goat's cheese dishes and pâté.

variety : Chardonnay | 100% Chardonnay

winery : Slaley Wines

winemaker : Shaun Turnbull

wine of origin : Coastal

analysis : alc : 13.59 % vol rs : 2.2 g/l pH : 3.39 ta : 7.0 g/l

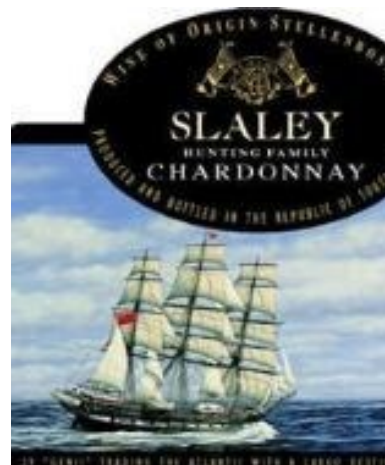
type : White

pack : Bottle

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ageing : Drink 1 year from harvest and enjoy for a further year or two.

in the vineyard : Age of vines: 1984

Trellising: 5 wires

Pruning: Cordon with spurs

Soil: Deep Hutton

Position: South-West facing slope of Simonsberg, Slaley

Irrigation: Drip

Yield: 5.76 ton/ha

about the harvest: The grapes were harvested on the 7th & 8th March 2002.

in the cellar : 25% fermented in tank at 12°C for 2 weeks, 75% fermented in barrel.
25% malolactic fermentation.

Maturation: 9 months in: 75% New French oak barrels + 25% in tank sur lie.

Fining: Bentonite and Isinglass

Filtration: Sterile filtration at bottling