

Dellrust Chardonnay 2003

Discontinued

Veritas 2003 - Bronze

Unwooded delight

This unwooded Chardonnay has a smooth, creamy texture with delightful tropical fruit flavours and pleasant hints of vanilla.

variety : Chardonnay | 100% Chardonnay

winery : Dellrust Wines

winemaker : Albert Bredell

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 3.0 g/l pH : 3.50 ta : 5.8 g/l

type : White style : Dry body : Medium taste : Fruity

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in the vineyard : Upon the request of our UK client we produced a small quantity of unwooded Chardonnay in 2002. The wine proved very popular in the UK as well as the local market thus we decided to continue producing it. The grapes were selected from nine year old vines that produced eight tons per hectare. The vineyard is situated on a south-facing slope with stunning views of False Bay. Cool sea breezes contributed to slow even ripening and retention of flavours in the grapes. This exceptional climate together with carefully managed viticultural practices produced grapes of outstanding quality.

about the harvest: The grapes were picked at 24Â° Balling during the cool hours of early morning.

in the cellar : After crushing and destemming, six hours of skin contact was allowed for flavour extraction. Thereafter the skins and juice were separated by means of a bag press. To ensure top quality, only the first 600l of juice per ton of grapes was used. This juice was allowed to settle for forty-eight hours to obtain clear juice for fermentation.

Fermentation occurred in a stainless steel tank and the temperature was maintained between 12 and 15Â°C. This cool fermentation prevents the loss of flavours and the formation of unwanted flavours. After fermentation a bentonite fining was done to ensure protein stability. The wine was left on the lees for eight days where after cold stabilization was done. This was done by cooling the wine to â€”4Â°C for eight days. Thereafter bottling took place.