

## Villiera Chardonnay 2000

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**variety** : Chardonnay | Chardonnay

**winery** : Villiera Wines

**winemaker** : Jeff Grier

**wine of origin** :

**analysis** : **alc** : 13.3 % vol **rs** : 1.5 g/l **pH** : 3.6 **ta** : 5.0 g/l

**type** : White

**pack** : Bottle **closure** : Cork

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**ageing** : The result is a well balanced, elegant wine with integrated oak spice and citrus undertones. It is soft and buttery now but will improve for 3 to 5 years.

**in the cellar** : A warmer year like 2000 required a different approach to ensure a balanced quality Chardonnay. The grapes were picked fully ripe but with a relatively low acidity. To preserve acidity we avoided malolactic fermentation on 45% of the wine, which also remained unwooded. The balance fermented in barrel (50% new French Oak, 25% used oak barrels and 25% American white oak). Post fermentation the lees was stirred weekly to improve flavour and complexity. Malolactic was also encouraged in the barrels. This 55% portion remained in the barrel for a total of 4 months after which it was removed and blended with the unwooded component before stabilization and bottling.

### Villiera Wines

Stellenbosch

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[www.villiera.com](http://www.villiera.com)

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