

Ridders Creek Chardonnay 2003

A slightly wooded, very drinkable wine. Bright lemony hue, citrus and lemon nose; palate fleshed out by subtle oak.

variety : Chardonnay | 100% Chardonnay

winery : Ridders Creek

winemaker : Jeff Wedgwood

wine of origin : Western Cape

analysis : alc : 13.4 % vol rs : 3.6 g/l pH : 3.4 ta : 6.0 g/l va : 0.28 g/l so2 : 120 mg/l fso2 : 45 mg/l

type : White **style :** Dry **wooded**

pack : Bottle

in the vineyard : Climate: Hot summers, cool winters, dry climate

Soil: Karoo gravel with limestone

Area planted: 150 ha

Rootstock: 101 / 14 and R110

Trellis system: 3-wire fence

Irrigation: Drip

Vine density: 1,2 x 2,7 m

about the harvest: Yield: 5 - 10 tonnes/ha

These Chardonnay grapes were harvested by hand from midway through February 2003.

in the cellar : After crushing the juice was fermented in stainless steel tanks at 17Â°C for 8 - 10 days, and 20% then underwent malolactic fermentation.

Lees contact / battonage: Yes, nine weeks after malolactic fermentation.

The Chardonnay spent 3 months in 3rd-fill French oak barrels, before being fined with Bentonite. Before bottling is also underwent cold stabilisation and a bulk filtration.

