

L Avenir Chardonnay 1999

Baked bread, lime and roasted almonds on the nose followed by a complex array of flavours in the mouth with added complexity from long lees contact. A big wine with a long well balanced finish.

variety : Chardonnay | Chardonnay

winery : LAvenir Vineyards

winemaker : Francois Naude

wine of origin : Stellenbosch

analysis : alc : 13.85 % vol rs : 3.8 g/l pH : 3.38 ta : 6.2 g/l

pack : Bottle

Chardonnay du Monde, Macon, France 2001 - Silver
Expovina Zurich 2001 - Golden Diploma

in the vineyard : Soil Type: Glenrosa

Irrigation: Dry Land

Age of Vines: 8 years

about the harvest: Yield: 6.9 tonnes/ha

These grapes were harvested at 24° Balling on 15 February 1999.

in the cellar : 100% fermented in barrels and matured on the lees for 10 months before stabilisation and bottling.

