

L Avenir Chardonnay 2000

Baked apple tart and muesli nose. Smooth citrus taste, well integrated with oaky flavours that linger on the palate.

variety : Chardonnay | Chardonnay

winery : LAvenir Vineyards

winemaker : Francois Naude

wine of origin : Stellenbosch

analysis : alc : 13.66 % vol rs : 3.7 g/l pH : 3.43 ta : 5.8 g/l

pack : Bottle

Chardonnay du Monde, Macon, France 2001 - Gold
Michelangelo Awards 2001 - Silver

in the vineyard : Soil Type: Glenrosa

Irrigation: Dry Land

Age of Vines: 9 years

about the harvest: Yield: 7.9 tonnes/ha

These grapes were harvested at 24.4° Balling between 28 January and 4 February 2000.

in the cellar : 100% barrel fermented and matured for 11 months, with regular stirring of the lees. Stabilised and bottled on 15 January 2001.

