

Excelsior Chardonnay 2003

Veritas 2004 - Silver

Michelangelo International Wine Award 2003 - Silver

Luminous lime green colour. Delicate but complex nose suffused with apricot, apple and melon. Follows through onto the palate, combining a creamy, supple mouthfeel with some lemony freshness.

variety : Chardonnay | 100% Chardonnay

winery : Excelsior Wine Estate

winemaker :

wine of origin : Breede River

analysis: alc : 14.0 % vol rs : 3.8 g/l pH : 3.03 ta : 6.6 g/l so2 : 82 mg/l fso2 : 34 mg/l

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

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ageing : Will keep well for 2-3 years.

about the harvest: The grapes were picked at 25° Balling.

in the cellar : Cold settling overnight. Fermentation at 15°C for 12 days. Wine left on primary lees for 110 days with battonage every 10 days. Cold stabilised and filtered before bottling.