

De Meye Chardonnay 2003

Fairbairn Capital Trophy Wine Show 2004 - Bronze

Nose of lime citrus and ripe peach. Fresh lime on the palate, balanced with soft wood tannins. A long finish with hints of peach and apple.

variety : Chardonnay | 100% Chardonnay

winery : De Meye Wines

winemaker : Marcus Milner

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.5 ta : 5.6 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**

pack : Bottle

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in the vineyard : The grapes are grown on De Meye in the Western part of Muldersvlei. The vineyard is facing South Easterly. A cool Westerly wind during the ripening months ensures ripe, healthy and balanced grapes.

about the harvest: Harvest at just 5 tons per hectare.

in the cellar : The grapes were pressed at 24Â° balling and fermented in new 300 litre French barrels. Left on fermentation lees for 4 months in barrels, and then aged for another 3 months in barrels.

