

Cordoba Chardonnay 2001

This wine strikes a harmonious balance between the crisp citrus flavours complimented by vanilla, buttery, toasty undertones from the French Oak. This Chardonnay is full bodied with layers of citrus, marmalade flavours, finishing with a lingering lemon/lime aftertaste. Serve chilled with fish, poultry, pasta, veal, or cheese and biscuits.

variety : Chardonnay | Chardonnay

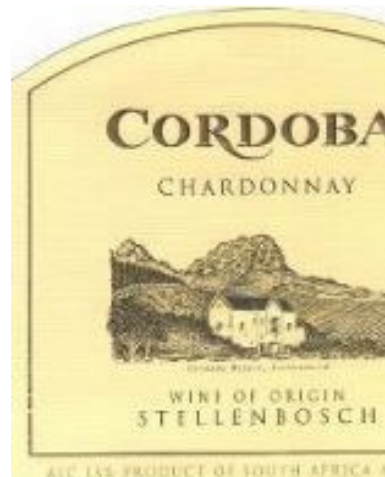
winery : Taaibosch Wines

winemaker : Chris Keet

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.85 g/l pH : 3.58 ta : 6.0 g/l so2 : 94 mg/l fso2 : 24 mg/l

type : White



in the vineyard : The Chardonnay grapes come from our high altitude vineyards on the slopes of the Helderberg Mountain, where the cooler temperature restrains the natural vigour of the vines, and concentrates the typical varietal character in the grapes. Practises such as pruning in Winter and selective shoot removal in Summer reduce the yields to ensure maximum ripeness, flavour and colour in our grapes. A philosophy of environmentally friendly farming results in the minimal use of fungicides and insecticides.

Rated as an exceptional vintage, the conditions during 2001 were very cool with adequate rain between November and February. The ripening period was extended by two to three weeks, resulting in exceptional aroma development and tannin ripeness.

in the cellar : The grapes were whole-bunch pressed for the extraction of the purest juice. The juice was fermented in new and 2nd fill 228 litre French Oak barrels, and matured in the same barrels for a period of 9 months. Malolactic Fermentation was limited to about 30% to maintain the natural crisp citric freshness of the wine.