

Danie de Wet Chardonnay Sur Lie 2003

International Wine & Spirit Competition 2004 - Commended
Veritas 2003 - Double Gold

An unwooded Chardonnay matured on the lees, producing a fresh, lemony flavoured wine with a grapefruit yeasty, nutty aftertaste.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 13.37 % vol rs : 2.7 g/l pH : 3.31 ta : 6.3 g/l so2 : 54 mg/l fso2 : 93 mg/l

type : White wooded

International Wine & Spirit Competition 2004 - Commended
Veritas 2003 - Double Gold



about the harvest: The grapes were harvested early in the morning at optimum ripeness. The yeild was 6-8 tons per hectare.

in the cellar : The wine fermented in stainless steel tanks after which it was left on the fine lees for a few months.