

## Clairvaux Chardonnay/Colombard 2003

Tastes of Almond, honey and straw. The pleasant mouth feeling comes from Chardonnay. Ripened citrus and yellow apple flavours are tastes coming from the Colombard component.

**variety** : Chardonnay | 60% Chardonnay, 40% Colombard

**winery** : Clairvaux Family Wines

**winemaker** : Pieter van Aarde

**wine of origin** : Breede River

**analysis** : alc : 12.97 % vol   rs : 1.60 g/l   pH : 0.55   ta : 6.3 g/l

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

**pack** : Bottle

Veritas 2003 - Bronze

**ageing** : Potential to age very well.

**in the vineyard** : Chardonnay from Appelsdrift Block no 1-5 are hand picked and only well ripened grapes of 23<sup>o</sup> Balling are used for this blend. The balance ripens over the following two to three weeks and is used in the wooded Chardonnays. Statistics show that Appelsdrift Vineyard Farm Block 1-5 shows a distinctive variety of characteristics and is allocated for our top range of Chardonnays.

Colombard is selected from Block no 1-12 and has a long history of producing. Our Colombard wines have a taste similar to that of local herbs growing in the veldt next to the vineyards. Wines were made separately with some differences in winemaking techniques.

**about the harvest**: Grapes are covered with CO<sub>2</sub> gas at harvesting temperature of 15<sup>o</sup>C - 25<sup>o</sup>.

**in the cellar** : Skin contact of six hours at 15<sup>o</sup>C.

48 hours settling before fermentation.

Colombard fermentation temperature 13<sup>o</sup> - 15<sup>o</sup>C to improve terpene development.  
Chardonnay fermentation temperature 15<sup>o</sup> - 18<sup>o</sup>C to improve terpene development.  
Chardonnay was slightly fermented with French oak chips and separated from the wood after 20 days contact.

Both were left on the fermentation lees for 60 days to stabilize taste and flavour and to prevent oxidation.

Handling, filtering and bottling are as soft as possible to ensure good maturation.

