

Clairvaux Chardonnay 2003

Flavours of peach and dried apple. Taste of toasted bread and butterscotch.

variety : Chardonnay | 100% Chardonnay

winery : Clairvaux Family Wines

winemaker : Pieter van Aarde

wine of origin : Breede River

analysis : alc : 14.35 % vol rs : 2.00 g/l pH : 0.43 ta : 5.5 g/l

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

pack : Bottle

Veritas 2003 - Bronze

in the vineyard : Our night temperatures of 10Â° - 15Â°C and afternoon temperatures of 30Â° - 35Â°C are suitable for quality Chardonnays.

about the harvest: Three weeks after the first selection the extra well ripened grapes developed strong flavours which we need for barrel fermentation. Berries develop deep yellow colour and are brilliant. Dark brown pips and shoots and sugar content of 25Â° Balling indicate to well ripened flavours.

in the cellar : Skin contact for 12 hours at 15Â°C. Only free running juice. 48 hours settling of sediments before fermentation. Fermenting juice is racked to new French oak barrels at 15Â° Balling and fermented at 18Â°C. Sur Lie for 4 months in barrels.

