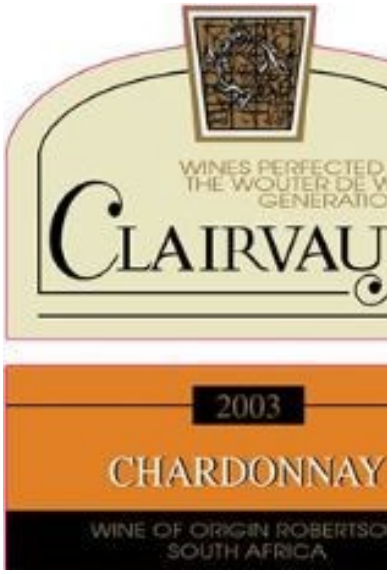
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Clairvaux Chardonnay 2003

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° - 15ÂºC and afternoon temperatures of 30Â° - 35ÂºC are suitable for quality Chardonnays.

about the harvest: Three weeks after the first selection the extra well ripened grapes devloped 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 15ÂºC. 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 18ÂºC. Sur Lie for 4 moths in barrels.