

Sulanga Chardonnay 2002

The wine is pale yellow with green tints on the edge. Attractive lime and tropical fruit aromas with hints of vanilla follow through on the lively, well-balanced palate.

Serve with cold entrees, seafood or chicken dishes.

Not available in South Africa.

variety : Chardonnay | Chardonnay

winery : Savanha

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 13.07 % vol rs : 2.4 g/l pH : 3.36 ta : 6.1 g/l
wooded

ageing : Enjoy now, and within 30 months from harvest.

in the vineyard : Trellised vines that are between 8 and 10 years old and planted on level ground yielded the grapes for this wine. The vines received supplementary irrigation.

Soil: Clovelly

Average Temp: Summer 26Â°C, Winter 10Â°C

Annual rainfall: 500 - 600 mm

about the harvest: The grapes were picked at 22 - 22.5Â° Balling from late January to early February 2002, at a yield of 8 - 9 tons per hectare.

in the cellar : This wine was partly fermented in stainless steel tanks and partly (30%) in French oak barrels for three months.

Production: 28 200 X 6-bottle cases.

