

Wildeckrans Chardonnay Reserve 2003

The cool climate provides complex fruit exuding lime and citrus aromas with our characteristic crisp, lingering finish.

variety : Chardonnay | 100% Chardonnay

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.0 % vol rs : 1.3 g/l pH : 3.27 ta : 6.1 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle

about the harvest: The harvest took place from the 15th to 27th February 2003, with the grapes being picked at 23° Balling. The yield was five tons per hectare.

in the cellar : The Chardonnay was matured in French oak barrels for 3 months, partially barrel fermented from 7° Balling.

Production: 300 cases (nine barrels).

Bottled: 28 July 2003.

