

Helderberg Chardonnay 2002

Pale straw/green, with an excellent balance between peachy apricot varietal flavour and well integrated subtle oak spice. Rich and harmonious flavours with an excellent length and long creamy finish.

Saffron Chicken, Smoked Salmon and Cream Cheese salad, Smoked Snoek PatÃ©, Chicken Tikka can be just some of your menu highlights to be enjoyed with this wine.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 13.19 % vol rs : 3.69 g/l pH : 3.45 ta : 6.04 g/l

type : White

ageing : Drink now or keep the wine for approximately 3-4 years.

about the harvest: Early morning harvested to retain freshness.

in the cellar : Cool fermented (12-13Â°C) then left on lees for 3 months for added creaminess. 50% of the wine is barrel fermented in second fill medium toast French Oak. The other 70% is fermented in stainless steel tanks. Partial malolactic fermentation is followed by maturation on the lees (sur lie) for a further 3 months. The wine is bottled immediately after removal from barrels to avoid any risk of oxidation.