

Five Heirs Chardonnay 2003

This Chardonnay is medium bodied with a straw coloured hue. The nose shows subtle oaking blended with nuances of citrus peel and butterscotch. The palate is mellow and has a balanced acid. The wine can be drunk now and should perform well for two years past the vintage.

Enjoy with fish, pasta or any white meat dishes.

variety : Chardonnay | 100% Chardonnay

winery : Lourensford Wine Estate

winemaker : Wynand Hamman

wine of origin : Stellenbosch

analysis : alc : 13.02 % vol rs : 3.1 g/l pH : 3.44 ta : 5.5 g/l va : 0.35 g/l so2 : 95 mg/l fso2 : 32 mg/l

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

pack : Bottle **closure :** Cork

ageing : Drink now or within 2 years.

in the vineyard : Altitude: 200 - 400 m above sea level.

Age of vines: 10 - 15 years.

Soil: Decomposed granite, Oakleaf and Tukul formations.

about the harvest: Harvesting: Hand harvested grapes from the Bottelary Hills, Simonsberg and Stellenbosch Hills area.

in the cellar : Grapes destemmed and crushed prior to mash cooling. Gentle pressing followed by over-night settling of the juice with pectolytic enzymes. Cold fermentation at 13°C with selected yeast strains. 18% of the wine was barrel fermented in new 300L French oak while 82% was tank fermented with staves.

