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Opstal Chardonnay 2003



Very subtle oakwood flavours well integrated with an abundance of complex fruit. Full bodied with an excellent balance. This Chardonnay is made to complement the fruitiness of Chardonnay and not to overpower the cultivar with wood. Low yields and meticulous moisture management is complementary to this cultivar.

variety : Chardonnay | 100% Chardonnay
winery : Opstal Estate
winemaker : Stanley Louw
wine of origin : Slanghoek
analysis : **alc :** 12.8 % vol **rs :** 4.16 g/l **pH :** 3.64 **ta :** 5.88 g/l
type : White **style :** Dry **wooded**
pack : Bottle

ageing : 3 - 5 years.

in the cellar : The fermentation took place at 18ÂºC using D47 yeast. Before the fermentation completed the wine was pumped over and left on it's lees for 3 months, during with it was stirred regularly.
During this period the wine was in contact with French oak staves, and was filtered shortly before bottling.