

## GlenWood Chardonnay Vignerons Reserve 2003

"Fermented in new French oak barrels for 11 months with wild yeast, this wine shows outstanding fruit and oak integration. It delivers a full, rich, buttery mouthfeel of almonds and vanilla with a lingering aftertaste of smoky peach and citrus fruits."

**variety** : Chardonnay | 100% Chardonnay

**winery** : GlenWood Vineyards

**winemaker** : DP Burger

**wine of origin** : Franschhoek

**analysis** : alc : 14.5 % vol   rs : 1.56 g/l   pH : 3.47   ta : 5.76 g/l   va : 0.70 g/l   so2 : 106 mg/l   fso2 : 47 mg/l

**type** : White   **wooded**

**pack** : Bottle

Awards: 4 Stars 2005 - John Platter Wine Guide  
South African Airways First Class Wine List  
Swiss International Wine Awards - Best Chardonnay  
Top South African Chardonnay - Dave Hughes' Wine 500 Club  
4 Stars - Wine Magazine

**Journalists' comments:**

"...a pretty, classy winner. Pale green-gold, some fine, peachy notes, a dense rich mid-palate, and the oak well integrated, the GlenWood Chardonnay is worth a score in the mid 80's..." - Michael Fridjhon

"...snatched two of the six gold medals and also received "Best White Wine from a Boutique Winery, as judged by an international panel." - Financial Mail

**in the vineyard** : Fourteen year old vines, 4000 vines per hectare, on well-drained and lightly-structured Clovelly and Avelon soils. Slow ripening allowed development of small bunches with highly concentrated, natural flavours.

**in the cellar** : Whole-bunch pressed at 1.4 bars pressure. Barrel fermentation over 4 months using wild yeast. Eleven months on the gross lees. Only new French oak used.

