

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.

