

Sulanga Chardonnay 2003

The wine is pale straw yellow with attractive citrus and tropical fruit aromas that follow through on the lively, well-balanced palate.

Serve with cold entrees, seafood or chicken dishes.

variety : Chardonnay | 100% Chardonnay

winery : Savanha

winemaker : Eleonor Hoogendijk

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.9 g/l pH : 3.42 ta : 5.9 g/l

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

pack : Bottle

ageing : Enjoy now, and within 30 months from harvest.

in the vineyard : Average temperature: Summer: Minimum 14°C, Maximum 28°C

Winter: Minimum 5°C, Maximum 19°C

Annual rainfall: 750 mm

Proximity to ocean: 15 km

Soil: Kroonstad, Clovelly and Glenrosa

Trellised vines that are 8 years old and planted on southwest-facing slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Late January to early February 2003.

in the cellar : The grapes were picked at 22°C Balling and fermented in temperature-controlled stainless steel tanks to which French oak staves were added.

Production: 11 000 X 12 bottle cases.

