

Stellenzicht Golden Triangle Chardonnay 2002

Chardonnay du Monde 2005 - Bronze

Chardonnay Du Monde 2004 - Bronze

Webber says of the wine which has a golden straw colour with lime green traces, that it shows buttery nuances of toasty oak backed by fresh citrus aromas on the nose. Tropical flavours are evident on the palate while hints of lemon and lime provide an elegant, fresh finish. The wine is full and complex ending in a clean, lasting aftertaste.

Enjoy on its own or with veal, poultry or smoked seafood.

variety : Chardonnay | 100% Chardonnay

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.7 % vol rs : 3.0 g/l pH : 3.46 ta : 6.2 g/l

type : White

pack : Bottle

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ageing : He says it is ready to drink now, but will reach its full potential within the next five years.

in the vineyard : The vineyards, 11 to 14-years old at the time of harvesting, are grown in decomposed granite at altitudes ranging from 180 to 400 metres above sea-level.

about the harvest: The grapes were harvested by hand in early to mid-February yielding an average of 2,5 tons per hectare, destalked and lightly crushed to allow the juice to run free.

in the cellar : The must was transferred to a combination of new- and second-fill barrels to complete alcoholic fermentation. Malolactic fermentation was then induced to add complexity while not being allowed to complete to retain some of the fresh natural acidity. With bi-weekly batonage, the wine matured on its primary fermentation lees for nine months before bottling in February 2003.



Stellenzicht Wines

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