

Lord Neethling Chardonnay 2002

Colour: Yellow straw colour.

Bouquet: An elegant nose evidence of dried apricots, citrus and oak spices.

Palate: On the palate it is rich and fruity with a slight nutty aftertaste and a lingering finish.

This wine is an ideal companion to poultry and seafood.

variety : Chardonnay | 100% Chardonnay

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 13.87 % vol rs : 3.5 g/l pH : 3.66 ta : 6.4 g/l va : 0.34 g/l so2 :
104 mg/l fso2 : 22 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle

ageing : The wine is ready to enjoy now or can be matured for a further 2 years.

in the vineyard : The trellised vines are grown at an altitude of 220 metres above sea-level in a variety of soil types, which are under drip irrigation. The vines are grafted onto nematode-resistant Richter 99 and 110 rootstocks. Winter pruning was to two spurs and these south-facing vineyards yielded a low 6 tons per hectare.

about the harvest: The grapes were hand-harvested in mid-February at 24,6Â° Balling.

in the cellar : The grapes received two hours skin contact before the clear juice was inoculated with yeast strain D47. Fermentation took place at 18Â°C in 300 litre French oak barrels, which took 11 days to complete. After fermentation the wine was left on the lees for 7 months. Bottling took place in November 2002.

Neethlingshof Wine Estate

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