

## Middelvlei Chardonnay 2003

The nose and palate show hints of tropical fruit and a generous touch of spice. Luscious peach and guava flavours add to the fruitiness of this elegant wine.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Middelvlei Wines

**winemaker** : Tinnie Momberg

**wine of origin** : Devon Valley

**analysis** : **alc** : 13.5 % vol **rs** : 2.4 g/l **pH** : 3.61 **ta** : 6.1 g/l

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

**pack** : Bottle **closure** : Cork



**in the vineyard** : At Middelvlei, 21 ha are devoted to Chardonnay and grapes from only 5 ha were used to make the 2003 Chardonnay. The vines, grafted onto Richter 99 rootstock, were planted in 1994. The vineyards face west and are situated at an altitude of 160 m above sea level. The conditions for the healthy growth and ripening of the grapes during the growing season (September – December) were ideal. The rainfall during the winter before the vintage, as well as the growing season, was average. The annual rainfall was 727mm for the 2002 / 2003 season compared to the long-term annual rainfall of 700mm.

**about the harvest**: The grapes were harvested on 22 February 2003 at an average sugar level of 23 Balling. They were handpicked and placed in small baskets to prevent bruising.

**in the cellar** : In the cellar the juice received 30 minutes skin contact. Thirty percent of the wine was fermented in oak and the remaining 70% percent was tank fermented. The wine was bottled in April 2003.