

Niel Joubert Chardonnay 2003

Nose is packed with ripe tropical notes with a sweet vanilla cushion. Good, full mouth delivering all the nose promised. The most gentle hint of sweet oak on a lovely lemon/leesy backing. Delightfully mellow with long-lasting finish.

Very easy to drink now on its own but good partner to sea food, light meat and vegetarian dishes.

variety : Chardonnay | 100% Chardonnay

winery : Niel Joubert Wines

winemaker : Ernie Lecht

wine of origin : Coastal

analysis : alc : 13.83 % vol rs : 1.8 g/l pH : 3.66 ta : 5.2 g/l

type : White

pack : Bottle

in the vineyard : Age of vines: 10 years

Slope and aspect: Western slopes of Simonsberg

Soil: Hutton

Trellis type: 5 wire Perold

Yield: 5-6 tons per hectare

Irrigation: Yes

Pruning: 2 arms 4 spurs per arm

about the harvest: Date: 18th February 2003

Method: Hand harvested

Ripeness: 24.0° Balling

in the cellar : Fermentation (white wines): 12-15°C

Skin contact: 4 hours

Barrel maturation: 20% French oak

