

Helderberg Semillon/Chardonnay 2003

International Wine & Spirit Competition 2004 - Bronze

A very refreshingly, crisp wine with a greenish straw colour. Aromas of soft peach and apricot which carries through on the palate and have a clean cut lemon zest finish.

variety : Semillon | Semillon, Chardonnay

winery :

winemaker : Our Winemaking Team

wine of origin : Coastal

analysis : alc : 13.11 % vol rs : 6.31 g/l pH : 3.59 ta : 5.29 g/l

type : White

pack : Bottle

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in the vineyard : The vines are between 4-15 years old and grafted on 101-14 Mgt rootstock. The vines are trellised on a 5-wire hedge system and Chardonnay has a yield of 5 tons or less per hectare while the Semillon has a yield in the 10 ton per hectare region. Additional irrigation was applied.

about the harvest: Grapes were harvested at full maturation in a cool and dry February.

