

Weltevrede Chardonnay 2001

The 1997 Chardonnay is 100% barrel-matured. It has a lovely citrus bouquet which combines beautifully with the vanilla oakiness evident. The fine balance is a result of delicate flavour captured in the cool 1997 ripening season and masterful art of the winemaker. The multi-dimensional complexity apparent on the palate is the result of the marriage of fruit, wood and sur lie maturation and leaves a lingering rich texture on the aftertaste. It is a bold wine with a delicate finish, complementing rich pastas, fish, duck breast and chicken dishes.

variety : Chardonnay | Chardonnay

winery : Weltevrede Wine Estate

winemaker : Philip Jonker

wine of origin :

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.45 ta : 6.1 g/l

pack : Bottle

Veritas 2002 - Double Gold



ageing : 4 to 6 years

in the cellar : This first-class Chardonnay grown in an area famous for producing some of South Africa's top Chardonnays, reflects the high standard of the area. Cool south-facing slopes ensure even ripening and maximum flavour development.

The grapes from the 1997 vintage were picked at 23,5 degrees Balling in ideal cool weather conditions. After destemming, further cooling and settling, the juice was inoculated with the Prise de Mousse yeast and allowed to ferment in stainless steel tanks down to 18 degrees Balling.

At this stage, the fermenting must was transferred to new, second and third fill 300 litre French oak barrels.

Once fermentation was completed, the barrels were topped-up and the wine allowed to rest on their lees for five months. One third of the barrels were allowed to go through malolactic fermentation. Maturation on the yeast lees (called sur lie) has increased the complexity and depth of flavour of this wine.