

Longridge Chardonnay 2002

Chardonnay du Monde 2005 - Gold
John Platter Wine Guide 2005 - 4½ stars
Chardonnay-du-Monde 2004 - Gold
Concours Mondial de Bruxelles 2004 - Gold
Veritas Awards 2004 - Gold
International du Vin Challenge 2004 - Silver
Monde Selection 2004 - Silver
International Wine Challenge 2004 - Silver
Fairbairn Capital Trophy Wine Show 2004 - Bronze

Bright gold in colour with whiffs of butter plus concentrated lemon / lime and roasted nut aromas. Creamy butterscotch and zesty citrus flavours on the palate are supported by leesy richness to add body. Judicious acid and wood add a nice balance and the wine has a delightful, lively finish.

Serve chilled, with spicy white meat or fish dishes.

variety : Chardonnay | 100% Chardonnay

winery : Longridge Wine Estate

winemaker : Eleonor Hoogendijk

wine of origin : Coastal

analysis : alc : 14.48 % vol rs : 6.7 g/l pH : 3.33 ta : 6.0 g/l

type : White **style :** Off Dry **body :** Full **wooded**

pack : Bottle

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ageing : Enjoy now, or within 3 years from harvest.

in the vineyard : Average temperature

Summer: minimum 13°C, maximum 26°C

Winter: minimum 9°C, maximum 19°C

Annual rainfall: 910 mm

Proximity to ocean: 15 km

Soil: Glenrosa, Hutton and Clovelly

Trellised vines that are 8 years old and planted on southeast-facing slopes, yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Mid-February to early March 2002.

in the cellar : The grapes were picked at 23.5°C and fermented in oak barrels at 17°C. An 80%-portion of the wine was matured in French oak barrels for 12 months.

Production: 2 750 x 6 bottle cases.

