

Lushof Chardonnay 2003

Fairbairn Capital Trophy Wine Show 2004 - Bronze

A creamy lemon gold colour immediately identifies the varietal here and intimates towards the buttered toast and ripe melon characteristics shown on the nose. The careful use of selected French oak is demonstrated by the harmonious integration of aromas and underlying complexity, the whole berry press and lack of skin contact by the presence of more secondary flavours. Lemony citrus and cataloupe melon flavours complement the subtle bread and butter notes in a wine combining the best of both new and old world characteristics.

variety : Chardonnay | 100% Chardonnay

winery : Lushof Wine Estate

winemaker : Daniel Hudson

wine of origin : Coastal

analysis : alc : 14.13 % vol rs : 1.6 g/l pH : 3.16 ta : 5.5 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

Fairbairn Capital Trophy Wine Show 2004 - Bronze

ageing : Enjoyable both now or later, this Chardonnay shows a lees structure that will allow further development in the bottle.

in the vineyard : Location: North-west slopes of Helderberg

Altitude: 335 - 345 metres

Distance from sea: +/- 10km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 100

Age of vines: 5 years

Trellising: Vertically shoot positioned/Double Cordon

Pruning: 2 node spurs

about the harvest: The grapes were harvested on the 6th February 2003.

in the cellar : Whole berry press with zero skin contact or sulphur added. Cool fermentation and malolactic fermentation in oak, followed by nine months lees aging in barrel (all French, 50% new). Light earth filtration at bottling.

This wine was bottled on 20 January 2004

Production: 450 x 12 cases.

