

Forge Mill Chardonnay 2002

United Kingdom only

Medium bodied white wine. Typical citrus flavours of the Chardonnay grape on the nose and palate, with well integrated wood.

Enjoy on it's own or with a light meals.

variety : Chardonnay | 100% Chardonnay

winery : Franschhoek Cellar

winemaker : Jolene Calitz

wine of origin : Coastal

analysis : alc : 13.0 % vol

type : White style : Dry body : Medium taste : Fruity wooded



ageing : 2 years from vintage.

in the vineyard : Grapes originated from Franschhoek Region

Average age of vines: 5-10 years

Type of soil: Alluvial

about the harvest: Selected vineyards harvested by hand when sugar is 23°B

in the cellar : After crushing and destalking the pulp is pumped into separator tanks where skin contact for 4 - 6 hours is given. Settlement take place overnight. The free run juice is inoculated with active dry yeast. Fermentation takes place at about 15°C. After fermentation, the wine is kept on the lees for 1 month. Eight months on 100% French MT staves. When the wine is required for bottling, it is racked, stabilised and filtered.

Franschhoek Cellar

Franschhoek

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