

Ridders Creek Chardonnay 2004

A slightly wooded, very drinkable wine. Bright lemony hue, citrus and lemon nose; palate fleshed out by subtle oak.

variety : Chardonnay | 100% Chardonnay

winery : Ridders Creek

winemaker : Jeff Wedgwood

wine of origin : Western Cape

analysis :

type : White **style :** Dry **body :** Medium **wooded**

pack : Bottle

in the cellar : After crushing the juice was fermented in stainless steel tanks at 17Â°C for 8 - 10 days, and 20% then underwent malolactic fermentation.

Lees contact / battonage: Yes, nine weeks after malolactic fermentation.

The Chardonnay spent 3 months in 3rd-fill French oak barrels, before being fined with Bentonite. Before bottling is also underwent cold stabilisation and a bulk filtration.