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Mont Rochelle Unwooded Chardonnay 2004

variety : Chardonnay | 100% Chardonnay
winery :
winemaker :
wine of origin :
analysis : **alc :** 14.5 % vol **rs :** 3.5 g/l **pH :** 3.38 **ta :** 6.64 g/l
type : White

in the vineyard : MÃ©lange of marmalade, orange blossom and white peaches contrast with green apple and zesty lemon on a canvas of creamy butterscotch aromas. A disciplined bÃ¢tonage regime
has produced a voluptuous mouth feel that combines elegantly with racy fruit acidity.

about the harvest: Hand picked at 22,5Â° to 23Â° Balling.

in the cellar : Pressed and settled at 8Â°C for 2 days. Fermented with Lalvin DV10 in stainless steel tanks at 12Â°C. Regular bÃ¢tonage, post fermentation for 3 months, whilst on lees. Protein and cold stabilized.