

## 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©tonnage regime has produced a voluptuous mouth feel that combines elegantly with racy fruit acidity.

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

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