



WINEMAKER'S **CHARDONNAY**

A fine blend between young bush vine intensity and trellised vines. Smoothness all from the Swartland Region

PRODUCT INFORMATION

VINTAGE	2023
VARIETALS	100% Chardonnay
ORIGIN	Wine of Origin Swartland

VINIFICATION

Grapes were harvested by hand in the early hours of the morning, destalked and crushed. The grapes were cooled and pumped into separators and then pressed to separate the juice from the skins. Cold fermentation at 12°C took place in stainless steel tanks lasting 10 – 14 days before stabilizing, filtering and bottling.

WINEMAKER'S NOTE

Caramel and butterscotch nuances, with hints of dried fruit, winter melon and an underlying earthiness on the nose. The palate shows yellow fruit with hints of white flowers. A complex wine, well-balanced acidity ending in lingering creamy finish.

TECHNICAL ANALYSIS

Alc. 13.5% | RS 1.9 g/L | TA 5.8 g/L | pH 3.51

FOOD SUGGESTIONS

A perfect companion to seafood and light pasta dishes.

CELLARING POTENTIAL

Drink now while fresh to enjoy the fruity flavours.

SERVING TEMPERATURE 8 - 10°C

PACKAGING INFORMATION

BOTTLE BARCODE 6002390101897
CASE BARCODE 6002390122892

UNIT SIZE 750ml
BOTTLES PER CASE 6