



WINEMAKER'S **CHARDONNAY**

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

PRODUCT INFORMATION

VINTAGE	2024
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

An elegant Chardonnay with fresh melon flavours, delicate butterscotch nuances and a lingering aftertaste.

TECHNICAL ANALYSIS

Alc. 13.5% | RS 2.5 g/l | TA 5.7 g/l | pH 3.54

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

ACCOLADES:

2023 – Gold Wine Awards – Double Gold