

Le Riche

STELLENBOSCH | SOUTH AFRICA



Chardonnay

2010

Origin:	Stellenbosch				
Wards:	-				
Blend:	100% Chardonnay				
Maturation:	50% was aged in 50% new French oak barrels. All the wine was aged on the lees for four months before bottling.				
Viticulture:	-				
Winemaking:	Hand selected grapes were delicately pressed as whole bunches and then fermented in steel tanks and oak barrels. Malolactic fermentation was inhibited to ensure a firm acidity and retention of the fruit flavours.				
Tasting Notes:	A crisp, lemony freshness is enhanced by balanced lively acidity and firm structure on the palate. Hints of lemongrass and granadilla followed by subtle butterscotch flavours.				
Analysis:	<table><tr><td>14.14 % vol</td><td>3.48</td><td>6.4 g/l</td><td>1.8 g/l (Dry)</td></tr></table>	14.14 % vol	3.48	6.4 g/l	1.8 g/l (Dry)
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Accolades:

- John Platter - 4 stars

