



Chardonnay

2013

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 tropical fruit and granadilla followed by subtle butterscotch flavours.
Analysis:	13.95 % vol 3.22 6,2 g/l 1.5 g/l (Dry)

Accolades:

• John Platter - 4 stars

