



Chardonnay

2015

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 nine 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:	Aromas of citrus blossom, granadilla and peach. A crisp, lemony freshness is enhanced by balanced lively acidity and a firm structure on the palate. An appetising wine with subtle butterscotch nuances on the finish.
Analysis:	14.22 % vol 3.31 6,5 g/l 2.2 g/l (Dry)

Accolades:

• John Platter – 4 Stars