



## 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<br>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<br>enhanced by balanced lively acidity and a firm structure on the palate. An<br>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