

Le Riche

STELLENBOSCH | SOUTH AFRICA



Chardonnay

2017

Origin:	Stellenbosch				
Wards:	-				
Blend:	100% Chardonnay				
Maturation:	25% New French Oak, 25% Older French oak, 50% Stainless Steel Tank.				
Viticulture:	-				
Winemaking:	Hand selected grapes were delicately pressed as whole bunches and then fermented in steel tanks and oak barrels (50% was inoculated with a yeast and 50% wild yeast). Malolactic fermentation was inhibited to ensure a firm acidity and retention of the fruit flavours.				
Tasting Notes:	Subtle aromas of peach and apricot with underlying hints of lemon blossom. 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. This wine has a delicate yet lingering aftertaste and would be the ideal match for any seafood dishes!				
Analysis:	<table><tr><td>13.69 % vol</td><td>3.40</td><td>5.6 g/l</td><td>2.1 g/l (Dry)</td></tr></table>	13.69 % vol	3.40	5.6 g/l	2.1 g/l (Dry)
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Accolades:

- Prescient Chardonnay
- Report - 94
- John Platter – 4 ½ Stars

