

Le Riche

STELLENBOSCH | SOUTH AFRICA



Chardonnay

2019

Origin:	Stellenbosch				
Wards:	Polkedraai & Firgrove				
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:	Initial lemony freshness is enhanced by delicate stoned fruit aromas and underlying hints of lemon blossom. On entry the wine is crisp and zingy with a delicate minerality on the palate. An appetising wine with subtle butterscotch nuances on the finish. This wine is lively yet delicate and would be the ideal match for any seafood or aromatic thai dishes!				
Analysis:	<table><tr><td>13.46 % vol</td><td>3.35</td><td>7.0 g/l</td><td>2.3 g/l (Dry)</td></tr></table>	13.46 % vol	3.35	7.0 g/l	2.3 g/l (Dry)
13.46 % vol	3.35	7.0 g/l	2.3 g/l (Dry)		

Accolades:

- Platter - 4½ Stars

