

Le Riche

STELLENBOSCH | SOUTH AFRICA



Chardonnay

2020

Origin:	Stellenbosch
Wards:	Polkadraai & Firgrove
Blend:	100% Chardonnay
Maturation:	After fermentation, the wine was allowed to age on its gross lees for 11 months before bottling. This aging occurred in a mixture of new (25%) and old French oak barrels, as well as ceramic clay pots.
Viticulture:	-
Winemaking:	Hand selected grapes were delicately pressed as whole bunches and fermented with wild yeasts. A mixture of ceramic pots and oak barrels were used throughout the ferment and malolactic fermentation.
Tasting Notes:	Light golden hue. Delicate aromas of peach blossom and stoned fruit are complemented by a lemony freshness. A crisp entry is followed by stoned fruit flavours and balanced with a light butterscotch creaminess on the palate. A flinty edge complements the vibrant acidity. A well-rounded, appetising wine showcasing a long, yet refined finish.

Analysis:

Alc
14.19%

pH
3.37

TA
6.4 g/l

RS
3.2 g/l (dry)

Accolades:

- Platter – 4 ½ Stars

