

# Le Riche

STELLENBOSCH | SOUTH AFRICA



## Chardonnay

2021

<b>Origin:</b>	Stellenbosch
<b>Wards:</b>	Polkadraai & Firgrove
<b>Blend:</b>	100% Chardonnay
<b>Maturation:</b>	After fermentation, the wine was allowed to age on its gross lees for 11 months before bottling. This aging occurred in a combination of new (25%) and old French oak barrels, as well as ceramic clay pots.
<b>Viticulture:</b>	-
<b>Winemaking:</b>	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.
<b>Tasting Notes:</b>	Light golden hue. Inviting aromas of fresh peach and apricot are complemented by a hint of blossoms and mandarin. A crisp entry is followed by stoned fruit flavours and balanced with a 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  
13.91%

pH  
3.51

TA  
5.8 g/l

RS  
3.2 g/l (Dry)

### Accolades:

- Platter – 4½ Stars

