

Le Riche

STELLENBOSCH | SOUTH AFRICA



Chardonnay

2022

Origin:	Stellenbosch
Wards:	Helderberg Coastal and Polkadraai
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 brioche, fresh stoned fruit and a lemony tang. The entry is crisp, with white peach and fresh apricot flavours enhanced by balanced creaminess on the palate. A flinty edge complements the vibrant acidity. This Chardonnay is a well-rounded, appetising wine showcasing a long, yet refined finish.

Analysis:

Alc 13.82	pH 3.38	TA 5.8 g/l	RS 2.5 g/l (Dry)
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Accolades:

- Tim Atkin – 92 Points
- Platters – 4½ Stars

