

Le Riche

STELLENBOSCH | SOUTH AFRICA



Chardonnay

2023

Origin:	Stellenbosch
Wards:	Helderberg Coastal
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:	Fruit from a single cool vineyard site in the Helderberg Coastal area of Stellenbosch. South facing slope, 80m above sea level with direct exposure to the False Bay sea-breeze, the site is ideal to retain freshness and fruit expression.
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	pH	TA	RS
13.3 %	3.37	5.6 g/l	2.4 g/l

Accolades:

- Tim Atkin - 92
- John Platter - 4 ½ stars

