

Le Riche

STELLENBOSCH | SOUTH AFRICA



Chardonnay

2024

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:	Golden in colour. Forthcoming aromas of fresh peach, apricots and hints of quince. Full and luxurious on entry, followed by stoned fruit flavours, creamy brioche notes and a macadamia nut complexity. A flinty edge complements the rich mouthfeel. This Chardonnay is a well-rounded, appetising wine showcasing a long, yet refined finish.				
Analysis:	<table><tr><td>Alc 13.75 %</td><td>pH 3.25</td><td>TA 6.1 g/l</td><td>RS 3.8 g/l (Dry)</td></tr></table>	Alc 13.75 %	pH 3.25	TA 6.1 g/l	RS 3.8 g/l (Dry)
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Accolades:

- Tim Atkin - 93
- Platter - 4½ Stars

