

CHARDONNAY



ABOUT THIS WINE

Not typically associated with the Swartland, this Chardonnay is rather unique because of these few exceptional Chardonnay vineyards that excel despite tough climatic conditions. The wine is brilliant cold and the style unwooded, dry yet fruit-driven.

VINIFICATION WINEMAKER'S NOTE

To ensure an array of layered fruit flavours and to capture freshness, we use only free run juice and temperature control a slow, cool fermentation. The wine is then left on the lees for development of flavour and before bottling to preserve freshness.

TASTING NOTE

Fresh, yellow stone fruit complimented by a lingering citrus finish.

ANALYSIS

ALC: 13.5% | TA: 5.7 g/l pH: 3.4 | RS: 2.3 g/l

VINTAGE	CULTIVAR	WINE OF ORIGIN	HARVEST DATE	YIELD
2019	100% Chardonnay	Swartland	Feb 2019	9 tons/ha

