

Chardonnay 2017



TASTING NOTES

Clean and precise, this wine embraces the joy of quince and creamy lime with a hint of freshly baked biscuits all offset against a backdrop of the minerality of sunbaked slate in the first summer rain.

THE HARVEST

Handpicked in the last week of January.

IN THE CELLAR

Overnight cold storage of the grapes preserved the fresh fruity character during whole bunch pressing. After settling, the clear juice was racked off its gross lees into 48% new French oak barrels. The wines underwent a mix of natural fermentation and selected inoculation in the barrels. After three months lees contact the wine was racked and returned to age for a total of 12 months.

BOTANICAL SKETCH

Clivia miniata

The bright yellow colour of the Clivia is synonymous with our lively **Chardonnay** and its floral notes

Alcohol 13.07 %

pH 3.3

RS 2.6 g/l

Total Acid 6.38 g/l

AWARDS

New release