

Chardonnay 2019



TASTING NOTES

Clean and precise, this wine embraces the fresh flavours of young pineapple, peaches and creamy lemon with the nuttiness of freshly baked biscuits all offset against a backdrop of a crisp apple palate.

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 a selection of the best 2nd fill 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 10 months.

BOTANICAL SKETCH

Each of our wines is linked to a specific flower – the characteristics of the wine are symbolized by that particular flower on the label.

Clivia miniata (Buttercup)

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

Alcohol	12.51 % vol	RS	2 g/l
pH	3.38	Total Acid	5.8 g/l

AWARDS

New release