



Follow the footprint of our winemaker in pursuit of grapes that make this wine perfect for every occasion

CHARDONNAY

| | |
|----------------------|--------------|
| Origin | Western Cape |
| Alcohol (%/Vol) | 12.7 |
| Total acidity (g/L) | 6.0 |
| Residual Sugar (g/L) | 2.4 |
| pH | 3.3 |

WINEMAKING

The trellised vineyards are located in the Breede River Valley. Vigorous bunch selection was done through hand harvesting. At the cellar the grapes were destemmed, crushed and cooled through a mash cooler. After a gentle press the juice was chilled to 11°C and allowed to settle for 48 hours. It was then racked to stainless steel tanks, inoculated with selected yeast and fermented at 12°C. Fermentation was completed in 21 days and the wine was left on the lees for a couple of weeks before it was then racked for the second time. The wine was stabilized and given a light filtration before bottling



TASTING NOTES AND FOOD PAIRING

Fruity and elegant with aromas of grapefruit and pear laced with yellow peach and tangerine
 Serve well chilled and enjoy with variety of pasta dishes, roast chicken or baked fish.

PACKAGING INFORMATION

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|----------------|--------------------------|
| Bottle type | Glass, Burgundy |
| Volume | 750ml |
| Dimension | 30cm(h)x8cm(Ø) |
| Closure | Screwcap |
| Carton | 6x750ml |
| Dimension | 31cm(h)x17cm(d)x25cm (w) |
| Bottle Barcode | 6009675530014 |
| Carton Barcode | 6009675530021 |