



CHARDONNAY

W.O. WESTERN CAPE | SOUTH AFRICA

TASTING NOTES

This wine presents a pale yellow hue with a subtle green tint. It welcomes you with aromas of grapefruit, pear, and yellow peach. These delightful aromas continue on the palate, with an added note of zesty lime and stone fruit. It's a generous, medium to full-bodied wine, and it's dry.

FOOD PAIRING & SERVING

Enjoy it as an aperitif or pair it with roast chicken, creamy risotto, grilled fish, or tender lamb.
Serve it well-chilled between 8°C to 10°C

WINEMAKING

Grapes from trellised vineyards in Worcester. They were destemmed, lightly crushed, and cold-macerated on skins for a few hours. Gently pressed and settled at 10°C for 2 days. Cold fermentation at 12°C. Lees contact for 3 months for added complexity. A small portion of the wine (no more than 10%) was matured with oak to enhance the body and mouthfeel.

Alcohol	13.4%	Acid	5.7g/L
Sugar	2.3g/L	pH	3.6

PACKAGING

Glass Bottle	410g	Closure	Screwcap
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BARCODE

Bottle (750ml)	6009675530014
Carton (6x750ml)	6009675530021

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