

COORDINATES



Chardonnay

2021

Cultivar:

100% Chardonnay

Background:

Our 2021 Chardonnay is made from handpicked fruit sourced from the best vineyard blocks in Stellenbosch, South Africa.

Winemaking:

Whole bunch crushed followed by fermentation with natural yeast. 6 months continued contact with the lees imparts a creamy texture.

Notes:

Our unwooded Chardonnay displays expertly balanced complexity and purity of the fruit. Presenting notes of grapefruit, peach, apple and lemon.

Pairing:

Our 2021 Chardonnay will pair well with cream-based pastas, grilled salmon, shellfish, or sushi.

Chemical Analysis:

Alcohol: 13.26%

Residual Sugar: 3.70 g/l

Total Acidity: 5.85 g/l

pH: 3.54

