

# UNWOODED CHARDONNAY 2017

## SOIL TYPE

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Sourced from 3 vineyards on the Estate, planted on south facing elevated slopes. The younger vineyards were planted in 2007 on Cartref soils giving a greater fruit expression. Crop thinning occurred at pruning and at veraison.

## VINIFICATION

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Hand picked. Partial whole bunch pressing and static settling overnight. Fermented in stainless steel with a variety of selected yeasts. Aged on the lees for 7 months before bottling.

## TASTING NOTES

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Lovely lifted aromas of lemon, yellow apple and white peach. The palate shows vibrant fruit with a mouthfilling creaminess and persistent fresh citrus finish.

## ANALYSIS

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Residual sugar:	2.6 g/l
pH:	3.47
Total acidity:	5.9 g/l
Alcohol:	13%

## AGEING POTENTIAL

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Up to 2 years, provided wine is stored in ideal cellar conditions

## IDEALLY SERVED AT

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12° - 14° C

## COMPLEMENTS

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Grilled fish, white and red meat

## WINEMAKER

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Chris Williams



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For more information, contact **Ilse Ruthford:**

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