

CHARDONNAY PINOT NOIR 2017

SOIL TYPE

Sourced from 2 vineyards in Southern Stellenbosch, the first planted in 1991 situated on alluvial Dundee soils which produces the rich textured mouth feel and minerality. The younger vineyards were planted in 2007 on Cartref soils giving a greater fruit expression. Crop thinning occurred at pruning and at veraison. Five separate picking stages at optimum ripeness.

VINIFICATION

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

TASTING NOTES

Wonderful aromatic nose of summer fruit, citrus and strawberry. The palate is fresh with crisp acidity and an opulent creaminess.

ANALYSIS

Residual sugar:	3.2 g/l
pH:	3.45
Total acidity:	6.1 g/l
Alcohol:	13%

AGEING POTENTIAL

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

IDEALLY SERVED AT

12° - 14° C

COMPLEMENTS

Grilled fish, white and red meat.

WINEMAKER

Chris Williams



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