

CHARDONNAY PINOT NOIR 2019

75% Chardonnay 25% Pinot Noir

SOIL TYPE

Different vineyards, all planted on South facing slopes and within close proximity to the Atlantic Ocean, were carefully selected in the Stellenbosch area. These soils are well-drained due the presence of stones in the soil.

VINIFICATION

Picking of the grapes was done by hand in the early mornings of each harvest date. Grapes were destemmed and gently crushed. Juice was drained immediately in the press to limit skin contact. A variety of selected yeast was used during the vinification of each component. Fermentation temperature was kept between 12 – 14 degree Celsius. Once Alcoholic fermentation was completed the wine was racked from its lees and allowed to spend six months on its fine lees before being racked, blended, fined and bottled.

TASTING NOTES

A vibrant onion skin colour comes to mind. Due to the fact that this blend consist of twenty five percent Pinot Noir, nuances of pomegranate, cherries and various red fruit flavours are detected on the nose. Tropical flavours are also detected on the nose due to the Chardonnay portion. The Chardonnay grapes add to the core of the wine with Pinot Noir adding some depth of flavours on the mid- palate. Such great companions in one glass that adds to the complexity that neither one brings on their own.

These flavours are well supported by a fresh acidity that helps to elevate the fruit profile thereof.

ANALYSIS

Alcohol:	12.35 %
RS:	1.74 g/l
pH:	3.31
TA:	6.78 g/l

AGEING POTENTIAL

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

IDEALLY SERVED AT

12° - 14° C

COMPLEMENTS

Summer and spring comes to mind when one thinks of this wine. Salads and cold meat like carpaccio, with some capers or pastas will be a great food companion with this wine. Although this wine will complement most dishes it could be enjoyed on its own amongst friends.

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