

CHARDONNAY 2019

SOIL TYPE

Sourced from 2 vineyards in the Stellenbosch area, each block is carefully selected for the unique diversity in flavour they bring to the wine. This is due to different soil types, planting material, row direction and the close proximity to the Atlantic Ocean.

VINIFICATION

Grapes are harvested by hand only. Partial whole bunch pressing and static settling overnight obtained clear juice for fermentation. The selection of different yeast strains and fermentation temperatures were carefully selected in order to obtain fruit but also to highlight the specific growing conditions of the vintage.

After alcoholic fermentation, the wine spent 7 months on the lees in tank, with regular stirring of the lees. The wine was filtered before bottling.

TASTING NOTES

The wine is pale in colour with a vibrant green hue in the glass. On the nose, vibrant aromas of white pears and apricots with nuances of lemon come to mind. As the wine evolves in the glass, aromas of apricot become more evident.

This wine highlights the diversity of the Chardonnay grape and focuses on the elegant fruit profile that the grape has to offer when fermented in tank at moderate temperatures.

ANALYSIS

Residual sugar:	1.8 g/l
pH:	3.27
Total acidity:	6.6 g/l
Alcohol:	12%

AGEING POTENTIAL

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

IDEALLY SERVED AT

12° - 14° C

COMPLEMENTS

The aim of this wine is for it to be shared amongst friends, at the dinner table, in nature with a picnic basket or even at the summit of Table Mountain. This versatile wine can be enjoyed anywhere and at any time.

WINEMAKER

Altus Treurnicht

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