

CHARDONNAY 2023

VINIFICATION

Grapes were harvested in the early morning. It was destemmed followed by a gentle crushing of the grapes to ensure good juice recovery. After filling the press, the juice was immediately drained from the skins to obtain clear juice for fermentation. The selection of different yeast strains and fermentation temperature were carefully selected to obtain fruit, but also to highlight the specific growing conditions of the vintage.

After alcoholic fermentation, the wine spent 4 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, apricots with nuances of lemon comes 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 focusses on the elegant fruit profile that the grape has to offer.

ANALYSIS

Alcohol:	13.14%
RS:	1.68
pH:	3.34
TA:	6.20

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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