

CHARDONNAY PINOT NOIR 2023

VINIFICATION

The grapes were harvested in the early morning. Grapes were destemmed and gently crushed. Juice was drained immediately in the press to limit skin contact. A variety of selected yeast were used during the vinification of each component. Once alcoholic fermentation was completed, the wine was racked from its lees and allowed to spend four months on its fine lees before being racked, blended, fined and bottled.

TASTING NOTES

The wine has a vibrant rose colour with a mandarin-coloured hue. Nuances of cherry and red berry flavours can be found on the nose, with some stone fruit notes. 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:	13 %
RS:	1.72 g/l
pH:	3.39
TA:	6.23 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 come 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.

WINEMAKER

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Nuances of cherry and red berry flavours can be found on the nose, with some stone fruit notes.



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