



Chardonnay 2024

TASTING NOTES

Fruity and expressive, this wine entices with notes of white pear and peach, leading to a creamy balanced palate all offset against a backdrop of a crisp acidity with a sweetsour finish

THE HARVEST

Handpicked in the first week of February.

IN THE CELLAR

Overnight cold storage of the grapes preserved the fresh fruity character during whole bunch pressing. After settling, the clear juice was racked off its gross lees into a selection of the best 300 and 600L French oak barrels (39% new). The wines underwent a mix of natural fermentation and selected inoculation in the barrels. After three months lees contact the wine was racked and returned to age for a total of 11 months.

BOTANICAL SKETCH

Each of our wines is linked to a specific flower – the characteristics of the wine are symbolized by that particular flower on the label.

Clivia miniata (Buttercup)

The bright yellow colour of the Clivia is synonymous with our lively **Chardonnay** and its floral notes.

Alcohol	13.26 % vol	RS	2.5 g/l
pH	3.4	Total Acid	5.4 g/l

GOLD Michelangelo Wine Awards