

less

chardonnay 2024

Pale straw colour. Brimming with fresh citrus flavours. Nuances of lemon, lime and lemon zest mingled with stone fruit notes. Creamy mouthfeel balances the lingering zestiness and crisp acidity.

style

Unwooded, medium-bodied, dry white wine

variety

100% Chardonnay

soil

Red clay Karoo and alluvial Kogmansklouf soil

in the vineyard

Grapes were harvested at 23° Balling.
Only 600 liters per ton was used.

in the cellar

Fermentation in stainless steel tanks took place at 16° C.
After fermentation, the wine was matured on the lees for 6 months and stirred regularly to release maximum flavours.

maturation

The wine was aged on the lees for 6 months.

analysis

Alc 13 %
TA 6.0 g/l
RS 1.9 g/l
pH 3.73

ageing potential

Drink now. Best within 2-4 years of vintage.

case size

6 x 750 ml

product barcode

6009623262301

best food matches

Fish, sushi, and shellfish
Light curries
Charcuterie boards
Salads
Soft and creamy cheeses

certifications

Integrity and Sustainability
Wine and Agricultural Ethical Trade Association (WIETA)
Sustainable Agriculture in South Africa (SIZA)

partnerships

Cape Nature

awards*

Michael Fridjhon - 90 points
Gilbert & Gaillard International Taste Challenge 2023 - Gold
**previous vintages*