

less



chardonnay 2021

Pale straw colour in the glass with crisp citrus aromas. The fresh citrus flavours are complemented by a creamy mouthfeel.

style

Unwooded, medium-bodied, dry white wine

variety

100% Chardonnay

soil

Red clay Karoo and alluvial Kogmanskloof 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.

analysis

Alc 13 %
TA 6.2 g/l
RS 2.2 g/l
pH 3.44

ageing potential

Drink now. Best within 2 years of vintage.

case size

6 x 750 ml

product barcode

6009623262301

best food matches

Fish dishes, sushi and shellfish

Light curries

Charcuterie boards

Salads

Vegetables: peas, broccoli, cauliflower, asparagus

Soft and creamy cheeses

awards

2019 Veritas Awards

Gold

certifications

Integrated Production of Wine (IPW)

Wine Industry Ethical Trade Association (WIETA)

The Sustainability Initiative of South Africa (SIZA)

partnerships

Biodiversity Wine Initiative (BWI)

Cape Nature