

less



chardonnay 2022

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.

maturation

The wine was aged on the lees for 6 months.

analysis

Alc 13 %
TA 6.0 g/l
RS 3.4 g/l
pH 3.40

ageing potential

Drink now. Best within 2-4 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

certifications

Integrated Production of Wine (IPW)
Wine Industry Ethical Trade Association (WIETA)
The Sustainability Initiative of South Africa (SIZA)

partnerships

Cape Nature