



Chardonnay 2018

Grape variety:	Chardonnay
Location:	Constantia
Soil type:	Clovelly on S-NE facing slopes
Trellising:	Elongated Perold
Age of vines:	18 years
Irrigation:	None – dry land with high natural rainfall
Vinification:	Combination of whole bunch pressing and 24 hours skin contact. 100% in French barrique Barrel maturation for a period of 10 months.
Barrique:	20% 1st fill and 50% 2nd fill and 30% 3 rd fill from Dargaud & Jaegle, Taransaud and Francois Freres. All barrels are made from French Never forest wood (tight grain) with a medium to long, slow toasting.
Bottling date:	February 2019
Alcohol:	14,22 g/l
Res. Sugar:	2.5 g/l
Total acidity:	5.2 g/l
pH:	3,36
Total SO ₂ :	126 ppm
Comments:	This full bodied, rich Chardonnay offers a powerful citrus and steely backbone. Classic toasty and butterscotch-like characters with mineral undertones. Good balance of oak followed with abundant fruit.

