



# CAPE POINT VINEYARDS

*The wine has layers of spiced honey, dried apricots and sweet peaches combined with dried herbs and a hint of oak. The palate is rich and creamy, reminiscent of buttered toast with orange marmalade.*



## Chardonnay 2017

Grapes for this wine were harvested between 23°B and 24°B in the early hours of the morning and were all hand-picked.

Cape Point Vineyards Chardonnay 2017 is drinking beautifully at present and will reward for up to 3 years.

### VINEYARD

Trellis:	Vertical trellis
Planting:	3200 vines/ha
Soil:	Decomposed sandstone
Yield:	5 tons/ha

### CELLAR

Crushing:	Whole-bunch pressed
Settling:	8 hours
Yeast:	Spontaneous and inoculated ferments
Fermentation:	100% barrel fermented, 20% new
Fermentation:	18-22°C; 80 % Malolactic
Barrel Ageing:	Aged for 10 months in barrel.

### ANALYSIS

Alcohol:	14,5%
RS:	2,8 g/l
pH:	3.47
TA:	6 g/l
FSO <sup>2</sup> :	38 mg/l
TSO <sup>2</sup> :	135 mg/l

### FOOD PAIRINGS

Crayfish Thermidor; Baked Ricotta with Toast; Grilled Snock on a bed of Cannellini Beans; Traditional Chicken & Tarragon Pie