

UNWOODED CHARDONNAY 2020

VARIETY

100% Chardonnay

WINE STYLE

A surprisingly voluptuous medium-bodied, unwooded Chardonnay made in a New World style.

VINIFICATION

Grapes originate from Wellington and Paarl. The grapes were whole-bunch pressed, settled and cold-fermented at 13 °C. Extended lees contact yielded the unique firm structure of this wine.

NOSE

Fresh and zesty with upfront citrus notes and a hint of elegant pear, buttery biscuit and lime aromas.

PALATE

Well-rounded, the palate reveals flavours of ripe melon and lemon zest, accompanied by lovely biscuit nuances that leave a lingering after-taste.

FOOD

Chardonnay is renowned for being one of the most versatile food wines. The well-integrated acidity of this wine complements a wide variety of white wine based dishes, such as delicious mussel pasta. Other scrumptious pairings include fish pâtés, lightly cooked shellfish and brie cheese.

 Alcohol
 12,5% Vol

 Total acid
 5,7 g/l

 pH
 3,49

 Residual sugar
 3,3 g/l



PAIRS WELL WITH:



Busy social calendars



Canapés



New friends



Laptop movie viewing



Sun decks



Homemade pasta



Happy-everafter movies