



## CLASSIC

# CHARDONNAY 2018

VARIETY 100% Chardonnay

#### **WINE STYLE**

A surprisingly voluptuous mediumbodied, unwooded Chardonnay made in a New World style.

## **VINIFICATION**

Grapes originate from Robertson and Breede River Valley. The grapes were whole-bunch pressed, settled and cold-fermented at 15 °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 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	13,5% Vol
Total acid	5,63 g/l
рН	3,68
Residual sugar	2,32 g/l