



WARWICK
— ESTATE —

FIRST LADY CHARDONNAY 2021



VARIETAL: 100% Chardonnay

TASTING NOTE: Pear drop, peach and green apples on the nose, leads into pineapple, lime, and baked apple on the palate. The wine is light on its feet, yet still has great structure and support on the mid palate. The finish, lovely long and dry with a lingering and fresh acidity.

WINEMAKING: Grapes are picked in the early hours of the morning to retain freshness and aromatics. De-stemmed and crushed straight to the press with no skin contact. Fermentation takes place in stainless steel and 4% of the wine is fermented in oak to add some depth and structure to the palate. After fermentation, the wine is kept on the lees until bottling in July 2021.

FOOD PAIRING: Chicken korma or palak paneer.

ANALYSIS:
Alc: 13%
RS: 2.42
TA: 6.11
PH: 3.55

BOTTLING DATE: July 2021

RELEASE DATE: August 2021



+27 21 884 4410 / info@warwickwine.com / www.warwickwine.com

[f](#) / WarwickWineEstate [@](#) / WarwickWineEstate [t](#) / WarwickWine