

WARWICK WINE

WHITE LADY 2018



VARIETAL: 100% Chardonnay

TASTING NOTE: Bright and exuberant flavours of orange blossom, pineapple and nartjie are prominent upfront with more delicate aromatics of dried apricot, toasted brioche and vanilla pod show on the mid palate. A refreshing zesty acidity is prominent from entry all the way to the long zesty finish.

WINEMAKING: Specifically, selected Stellenbosch sites, 2 on the Helderberg that add more freshness and acidity to the wine and one from Warwick on a warmer West facing slope on the Simonsberg, adding textural elements to the wine. All three vineyards are picked separately at different ripeness levels to add complexity. Whole bunch pressed and juice allowed to clear naturally before transferred to 228L Burgundian French oak barrels for fermentation, all natural yeast. Barrels are rolled once a month for nine months before a tight selection process and blending early in 2019. Light filtration before bottling in February 2019.

FOOD PAIRING: Grilled Pork tenderloin glazed in apricot marmalade served with creamy cannellini beans and a herb salad.

Glazed butternut Gnocchi with sage cream sauce and toasted seeds.

ANALYSIS: **Alc:** 14.29%
RS: 3.8
TA: 6.8
PH: 3.31

BOTTING DATE: February 2019

RELEASE DATE: September 2019



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