Buitenverwachting
Est. 1796

Chardonnay 2025	
Grape variety:	Chardonnay
Location:	Constantia
Soil type:	Clovelly on S-NE facing slopes
Trellising:	Elongated Perold
Age of vines:	12 years
Vinification:	Combination of Whole-Bunch-Pressing, Destemmed, and direct press. 100% Spontanteous Fermentation in French Oak followed by a further 10 months maturation on the lees in barrel, with NO battonage!
Barrique:	French Oak: 30% New, 50% 2nd fill and 20% 3rd with light to medium toasting.
Bottling date:	30 January 2026
Alcohol:	13,0 g/l
Res. Sugar:	3,1 g/l
Total acidity:	5,3 g/l
pH:	3,32
Total SO2:	95 ppm
Comments	This Chardonnay, now showing some flinty notes and bisque characters with loads vibrance, still has loads of elegance and freshness on the palate. Beautiful length and structure.

