



PETIT CHARDONNAY 2026

TASTING NOTES

Aromatic layers of white peach and tropical fruit beautifully infused with kiwi. Creamy texture on the palate, complemented by a steely minerality.

The crisp acidity ensures a long-lasting zesty lime and floral finish.

FOOD SUGGESTIONS

Serve with seared scallops, sushi, matured cheese or roast chicken.

ACCOLADES:

Petit Chardonnay 2025

Platter's 2026 – 82 points (Superquaffer)

Petit Chardonnay 2022

Platter's 2024 – 3 stars

Petit Chardonnay 2018

Alain Lebel Bacchus – 88 points

Petit Chardonnay 2017

Platter's 2018 – 3 stars

GRAPE VARIETIES

100% Chardonnay

VINEYARD

Region: Western Cape

ANALYSIS

Alc 13.0

TA 6.2

RS 2.7

pH 3.51