



ADDING QUALITY TO LIFE

CHARDONNAY PINOT NOIR 2024

VARIETIES

70% Chardonnay, 30% Pinot Noir

WINE STYLE

A modern interpretation of Burgundy's best.

VINIFICATION

The Chardonnay and Pinot Noir grapes originate from the Robertson area and a portion of the Pinot Noir is also from the cool West Coast town of Lutzville. Both varieties were picked between 21° and 23° Balling. Vinified separately, the two varieties were bunch-sorted and whole-bunch pressed for a softer extraction to ensure a fresher style of wine. The Chardonnay and Pinot Noir were fermented at 12°C. Both varieties were left on the lees for 6 weeks to ensure flavour intensity and structural elegance. The two varieties were blended, settled and bottled prior to release.

NOSE

Bursts of fresh red fruits, grapefruit, with tropical-like aromas on the nose beautifully complemented by delicious pomegranate aromas nuances.

PALATE

A lively combination of acidity and fruitiness make for a fresh mouthfeel. The palate reveals fresh citrusy grapefruit and red-fruit flavours of cranberry and pomegranate.

FOOD

The perfect aperitif and a versatile food companion to duck, Mediterranean cuisine, sushi and an array of soft cheeses.

Alcohol	12,89% Vol
Total acid	6,15 g/l
pH	3,64
Residual sugar	5,31 g/l



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PAIRS WELL
WITH:



New
beginnings



Sushi
cravings



Sunshine



Everyday happy
occasions



Soft cheeses



Summer fruit



Jokes between
friends