

First Lady Chardonnay 2024



VARIETAL: WINE OF

ORIGIN:

100% Chardonnay

Western Cape

TASTING NOTE:

The nose is enticing with notes of yellow apple, pear, and citrus. The palate is medium-bodied with a creamy texture, and notes of apple, yellow citrus, and tropical pineapple. The finish is crisp and clean with an aftertaste of lovely citrus and

stone fruits.

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. Most of the fermentation takes place in stainless steel while 4% of the wine is fermented in old oak to add depth and structure to the palate. After fermentation, the wine is kept on the lees until bottling in June 2024.

FOOD **PAIRING:**

SERVING TEMP: ANALYSIS:

Chicken korma

8-12 °C

Alc: 13% **RS:** 3.2g/l **TA:** 6.20g/l **PH:** 3.45 **♥** Vegan



