



CHARDONNAY 2015

LOCATION

These blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%.

WINE MAKING

The grapes are received in the morning. Crushing and de-stemming; the mash was pumped through a mash cooler chilling the mash to approximately 16°C to settle for 18 hours. Yeast was then added immediately. 100% of the fermentation took place in Burgundy French oak barrels. Bucher Pneumatic Press. The total press juice went to the fermentation.

TASTING NOTES

The nose has flavours of pear, passion fruit and pineapple. These tropical flavours follow through onto a creamy palate with subtle wood integration and a long, lingering finish.

ANALYSIS

Alc:	14 %
T.A.:	5.4 g/l
PH:	3.46
RS:	2.5 g/l