

ROSENDAL



TECHINCAL DATA

Alcohol	13,7%
R.S.	2,4 g/l
TA	5,5 g/l
pH	3,51
Production	6 800 bottles

BARONY RØSSLYNG

VINTAGE

2017

VARIETAL COMPOSITION

100% Chardonnay

APPELATION

Swartland

WINEMAKING

This Chardonnay is a blend of 50% wooded and 50% unwooded. One half of the grapes were left on the lees for 10 months and aged in a combination of French Oak barrels of which a third was first fill. Once aged, the wooded and unwooded wine was blended and bottled.

TASTING NOTES

The Barony Røsslyng is golden pale in colour and showing beautiful brilliance when poured into the glass. First impressions on the nose include rich lemon-lime characters with splashes of juicy Golden Delicious apples. A hint of creamy oak and ripe peach flavours paves the way to a generous palate with great fruit purity but also ample texture.

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