



STELLENZICHT

2023

ACHEULEAN CHARDONNAY

100% Chardonnay
W.O Stellenbosch

Light straw. Subdued nose with hints of apricot. Palate is elegant and dry with some notes of stone fruit and citrus. Light on the finish.

VINIFICATION

The grapes are hand harvested in the morning. Whole bunches are pressed while the cold juice go to tank to settle. After 24h of settling, the juice is racked to Amphora pots and 500L barrels for fermentation. After fermentation is complete, the barrels/vessels are topped and all wine is left on the lees for up to 12 months. The tanks and barrels are racked off the lees just before bottling to make up the final blend.

ANALYSIS

Alcohol (%/vol): 12.51%

Total acid (g/l): 5,9 g/L

Residual sugar (g/l): 1,8 g/L

pH: 3.64

BOTTLES PRODUCED

4157

