



STELLENZICHT



2023

THUNDERSTONE CHARDONNAY

W.O. Stellenbosch

Vibrant aromas of fresh citrus, apricots and finishes with some lovely white floral notes. The extended lees contact creates layers of texture and nuance in the wine, while the older oak component contributes to the hints of biscuits on the finish of the pallet.

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 tanks as well as 300L and 500L barrels for fermentation. After fermentation is complete, the barrels are topped and all is wine 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): 13.37%

Total acid (g/l): 5.8 g/L

Residual sugar (g/l): 2,1 g/L

pH: 3.57

BOTTLES PRODUCED

16 517