



## STELLENBOSCH VINEYARDS

### UNWOODED CHARDONNAY 2018

<i>Winemaker:</i>	Abraham de Villiers
<i>Viticulturist:</i>	Francois de Villiers
<i>Cultivar:</i>	100% Chardonnay
<i>Appellation:</i>	Stellenbosch
<i>Website:</i>	www.stellenboschvineyards.co.za
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#### **Background**

Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards.

The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

#### **The vineyards**

Fruit sourced from the Helderberg region within Stellenbosch. Handpicked and only the best fruit selected in the vineyards.

#### **The winemaking**

Whole bunch crushed followed by fermentation with natural yeast. Kept on the fine lees for six months.

#### **Winemaker's comments**

The Stellenbosch Vineyards Unwooded Chardonnay is a feast for the senses, displaying expertly balanced complexity and purity of fruit. Its unwooded character elegantly highlights a fruit-focused flavour, presenting charming notes of lemon, grapefruit, peach and apple. Tropical fruit flavours present themselves delicately throughout the palate, supported by a lovely creaminess of texture imparted by lees contact.

#### **Maturation potential:**

The wine is ready to drink now but will mature further for five years.

#### **Food pairing**

This wine will pair well with cream-based pasta, grilled salmon, shellfish and sushi. Serve at a cool room temperature.

#### **SUITABILITY FOR VEGETARIANS OR VEGANS**

Suitable for vegetarians but not for vegans.

#### **Chemical analysis**

<i>Alcohol:</i>	13.5% by volume
<i>Residual sugar:</i>	3.02 g/l
<i>Total acidity:</i>	5.88 g/l
<i>pH:</i>	3.34

