

Schoone Gevel Chardonnay 2011

This refined, single varietal Chardonnay is produced to be an elegant, medium-bodied wine with an abundance of tropical fruit and lime flavours, perfumed by creamy gooseberry aromas.

A versatile companion, this wine is at its best with seafood, light meals and salads, or as an after-dinner compliment to olives and a variety of creamy cheeses.

variety : Chardonnay | 100% Chardonnay

winery : Schoone Gevel

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13 % vol rs : 2.0 g/l pH : 3.42 ta : 6.2 g/l

type : White

pack : Bottle **closure :** Screwcap

in the vineyard : The grapes used to make this wine come from the Robertson region as well as Perdeberg in the Agter-Paarl area. Vineyards grow in soils with a relatively higher pH due to the lime content, ideal for growing Chardonnay grapes.

in the cellar : Whole-bunch pressed, settled and cold fermented with extended lees contact. Fermentation took place at optimum temperatures in stainless steel tanks.



Schoone Gevel

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