

Weltevrede Vanilla Chardonnay 2012

The colour is pale yellow. On the nose you get a combination of fruits like melon, mango, peach, pineapple and passion-fruit with butterscotch, crème brulee and a distinct note of Vanilla. On the palate you get peaches a touch of zesty lime and a pleasant lingering flavour of Vanilla to finish off with.

With friends to see if they can recognize the Vanilla flavour. Bacon and papaya salad, seafood dishes, lemon and herb chicken dishes.

variety : Chardonnay | 100% Chardonnay

winery : Weltevrede Wine Estate

winemaker : Philip Jonker

wine of origin : Robertson

analysis : alc : 11.5 % vol rs : 7 g/l ta : 6 g/l

type : White

pack : Bottle **size :** 0 **closure :** Cork

ageing : Aging Potential: 2 years

in the vineyard : Vines are nestled in broken shale soil.

about the harvest: Chardonnay grapes with peachy flavours are selected for good flavour intensity.

in the cellar : Viticulture and Winemaking

Vines are nestled in broken shale soil. Chardonnay grapes with peachy flavours are selected for good flavour intensity. Carefully selected oak is chosen for the months of maturation. White oak roasted at specific temperatures releases vanillin which marries with the tropical Chardonnay fruit to push the vanilla-like flavours to the front.

The Story: Over the years, while tasting through Chardonnay barrels in our underground cellar, we would come upon some barrels displaying the most attractive vanilla notes. Our curiosity led us on a journey, exploring the source of this distinctive vanilla profile, and the seed was sown to capture this enchanting essence in a bottle.

