

## Grande Provence Chardonnay 2012

An elegant, full bodied wine with outstanding fruit and wood integration. Experience citrus, almonds and creamy flavours on the nose and palate, with nuances of vanilla and butterscotch from the oak. The wine has a soft and well balanced mouth feel with an elegant, lingering finish.

Enjoy this beautiful wine with smoked fish and creamy seafood dishes. Also works well with roasted pork or chicken and seared steak

**variety :** Chardonnay | 100% Chardonnay

**winery :** Grande Provence Heritage Wine Estate

**winemaker :** Karl Lambour

**wine of origin :** Franschhoek

**analysis :** alc : 13.54 % vol    rs : 2.0 g/l    pH : 3.23

**type :** White    **style :** Dry    **body :** Full    **taste :** Fragrant    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

Vitis Vinifera Awards - Gold

2011 Silver Best in Class – International Wine and Spirit Competition (IWSC)

2011 Veritas - Silver Award

2011 AWC Vienna International Wine Challenge - Silver Medal

**ageing :** Enjoy this wine now or mature for 2-3 year from vintage.

**in the vineyard :** The Chardonnay grapes comes from little valley in Franschhoek known for its cool climate and is ideal for the cultivation of this prestigious variety. Low canopies allow for lots of sunshine supported by minimal irrigation. A longer ripening period resulted in small bunches with concentrated fruit flavours.

**in the cellar :** The wine was matured for 11 months in 60% first fill and 40% second fill small, French oak barrels.

