

Almenkerk Chardonnay 2012

A tribute to minimalist winemaking; natural settling after pressing, wild yeast fermentation in French barriques, maturing for 10 months on the lees. This enhances the mouthfeel and gives multiple layers of complexity. This classic cool-climate Chardonnay is packed with citrus fruit and balanced by gentle wooding.

variety : Chardonnay | 100% Chardonnay

winery : Almenkerk Wine Estate

winemaker : Joris van Almenkerk

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 5.5 g/l pH : 3.16 ta : 7.5 g/l

type : White **style :** Off Dry **wooded**

pack : 0 **size :** 0 **closure :** 0

ageing : Will reward cellaring for up to 5 years.

