

Swartland Winemakers' Collection Chardonnay 2014

Colour: Lovely straw colour wine.

Bouquet: Upfront tropical and butterscotch flavours on the nose with hints of sweet melon.

Palate: This wine has full ripe developed Chardonnay flavours, creamy, butterscotch supported by tropical dry fruit flavour. Experience the full, rich palate and lingering after taste.

As this is not a wooded Chardonnay, but still a good full bodied wine, you can enjoy it with chicken in a creamy sauce, salmon or white fish sautéed in butter. Also try roasted chicken and veal dishes as well as pastas with basil/pesto.

variety : Chardonnay | 100% Chardonnay

winery : Swartland Winery

winemaker :

wine of origin : Swartland

analysis : **alc** : 13.53 % vol **rs** : 1.4 g/l **pH** : 3.19 **ta** : 5.9 g/l **va** : 0.33 g/l **so2** :
131 mg/l **fso2** : 37 mg/l

type : White **style** : Dry **body** : Full **taste** : Fruity

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

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ageing : Drink now or within 12 months.

in the vineyard : Warm summers and cold, wet winters. Limited Irrigation, mainly dry land, bush vine vineyards.

in the cellar : Fermentation Time, Temp and Method: The grapes were harvested at a full-ripe stage, crushed, cooled and pressed. Fermentation takes place at 16° - 18°C in a stainless steel tank and extended lees contact at 10°C was allowed for three months to build the complexity of the wine.

Post Blending Treatment: Filtered and stored in stainless steel tanks till bottling.

