wine.co.za
easiest way to buy wine

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 bazil/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

2014 Michelangelo Awards - Gold

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.