

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.

