

De Krans Wild Fermented Chardonnay 2014

A ripe, full-flavoured unwooded wine with complex citrus and butterscotch flavours.

Serve chilled, 10 - 12°C. Superb with poultry, fish, cold meats and pasta.

variety : Chardonnay | 100% Chardonnay

winery : De Krans Wines

winemaker : Boets & Stroebel Nel

wine of origin : Calitzdorp

analysis : alc : 14.5 % vol rs : 3.5 g/l ta : 5.8 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

John Platter Wine Guide 2012: 3 stars

John Platter Wine Guide 2011: 3 stars

John Platter Wine Guide 2010: 3 stars

Gold Medal SA Young Wine Show 2008

Champion Dry White Wine at Klein Karoo - Young Wine Show 2008

Champion Chardonnay at Klein Karoo - Young Wine Show 2008

ageing : Will gain complexity and improve over the next 2 - 3 years.br /

in the vineyard : 6 tons per hectare from 17 year old vines.

in the cellar : Wine made reductively. Left on lees for 4 months, stirred regularly. 100% unwooded.

