

## Welmoed Chardonnay 2015

Light straw colour. Vibrant aromas of citrus, lime and orange blossoms with delicate oak nuances to complement its fruit-driven style. This lightly-oaked, medium-bodied wine shows good balance and a well-rounded finish in the mouth.

Excellent served with rich poultry or seafood dishes. Suitable for vegetarians but not for vegans.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Welmoed Winery

**winemaker** : Bernard Claassen

**wine of origin** : Western Cape

**analysis** : alc : 14.05 % vol   rs : 2.2 g/l   pH : 3.7   ta : 5.77 g/l

**type** : White   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

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

**ageing** : Ready to enjoy now or within the next two years.

Located in Stellenbosch, the farm of Welmoed was first granted to Governor Simon van der Stel in 1690. Over the years, many great wines have been produced in the Welmoed cellar. Today, Welmoed maintains its proud winemaking tradition.

**in the vineyard** : The grapes were selected from premium vineyards in the Stellenbosch and Robertson regions.

Viticulturist: Francois de Villiers

**about the harvest**: The grapes were harvested at 22° to 24° Balling.

**in the cellar** : After harvesting the grapes had minimum skin contact and two days of settling before the start or primary fermentation. Fermentation took place partially in stainless steel tanks on 1 g/l of French oak staves and in 300-litre French oak barrels at 14° to 16° Celsius. No malolactic fermentation was allowed.

