

Windmeul Chardonnay 2015

A Chardonnay with pristine fruit flavours such as orange blossom and citrus with entry, and a full mid palate of a buttery richness. Well rounded with a velvety aftertaste.

This Chardonnay can be enjoyed with rich and creamy dishes such as pastas and risotto. The buttery mouth feel is well paired with prawns and even spicy curries.

variety : Chardonnay | 100% Chardonnay

winery : Windmeul Cellar

winemaker : Andri le Roux

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 1.6 g/l ta : 5.4 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2015 Michelangelo Platinum

ageing : Enjoy now and within 2 years.

in the vineyard : Tons per hectare: 8

Age of vine: 14 years

Soil: Shale

Trellising: Trellis

Irrigation: Irrigated

about the harvest: Tons per hectare: 8

Degree balling at harvest: Early morning, hand harvested at 22.3° B

in the cellar : Fermented in stainless steel tanks at 13° C.

Cooperage: 10% French oak

