

Lutzville Chardonnay 2015

The purity of the Chardonnay fruit shines through with soft orange blossom, citrus fruit, white peach and a long crisp green apple finish.

A delicious match for white meat pastas, warm evenings and great company. Best serve chilled.

variety : Chardonnay | 100% Chardonnay

winery : Lutzville Vineyards

winemaker : Brenda Thiart

wine of origin : Lutzville Valley

analysis : alc : 12.0 % vol rs : 2.5 g/l ta : 7.5 g/l

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

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

ageing : Enjoy now.

in the vineyard : The grapes for the Lutzville Chardonnay were selected from 4 specific blocks: 3 from the warmer areas in the Lutzville valley which provide rich tropical fruit flavours and 1 from the cooler climate Koekenaap region (within the Lutzville Valley) that injects elegant citrus flavours to this Chardonnay.

about the harvest: Grapes are sourced from the cool climate vineyards near Koekenaap in the Lutzville Valley.

Yield: 12 - 15 tonnes / ha.

in the cellar : Only the first press free run juice is used and using selected yeasts the wine undergoes fermentation at 16 - 18 degrees Celsius. This wine matures on its lees for 3 months in tank to improve the mouthfeel and texture of the wine. This wine is produced and bottled in South Africa.

