

## Foothills Vineyards Chardonnay 2015

The maiden vintage. With 9 months on the lees in barrel and 25% new oak, this wine was designed to be food compatible rather than justy showy.

The flavour spectrum includes peach and apricots, the oak portion showing as toasted almonds, becoming more savoury on the finish, an ideal match for rich dishes and sauces.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Foothills Vineyards / Klein Welmoed

**winemaker :** Bernard le Roux

**wine of origin :** Stellenbosch

**analysis :** alc : 13.89 % vol   rs : 5.4 g/l   pH : 3.39   ta : 6.5 g/l   va : 0.76 g/l   so2 :  
146 mg/l   fso2 : 18 mg/l

**type :** White

**pack :** 0   **size :** 0   **closure :** 0

**ageing :** There is the expexted freshness, the fruit and oak are well balanced for current enjoyment, but its a wine that will improve with a bit of ageing, as flavours become rounder, richer.

