

## Credo Chardonnay 2015

Pale gold with hints of green. Voluptuous body with aromas of buttered toast and crème brûlée. Firm structure with a mélange of citrus, treacle toffee, melon and a hint of ginger. The finish is seamless and lingers long after the last drop.

This wine is best suited with rich chicken dishes. Well matured cheeses and fish curries.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Stellenbosch Vineyards

**winemaker :** Bernard Claassen

**wine of origin :** Stellenbosch

**analysis :** alc : 14.1 % vol   rs : 4.51 g/l   pH : 3.32   ta : 6.03 g/l

**type :** White   **style :** Dry   **wooded**

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

**ageing :** Enjoy wine now or up to 3 years from vintage.

**in the vineyard :** Vineyard/Yield: 6 tons / ha

Type of climate: Mediterranean

The fruit is sourced from vineyards in the Stellenbosch area.

**about the harvest:** Full ripe fruit was handpicked in the third week of February 2014.

**in the cellar :** The grapes were fermented in 300 litre French oak barrels. The wine was kept on the primary lees for 8 months and batonage. Wine was then racked from primary lees and returned to the same 300 litre French oak barrels where it was aged for another 5 months (80% barrels was first fill and 20% was second fill). Barrel selection was done in order to select only the best barrels. Lightly filtered before bottling.

