

La Petite Ferme Barrel Fermented Chardonnay 2016

On the nose it has a warm inviting beurre noisette (burnt butter) and roasted almonds from the time spent in the wood. Fresh ripe pineapple and green flavours follows onto the palate. A well balanced and complex wine combining fresh citrus and classic rich buttery Chardonnay aromas.

variety : Chardonnay | 100% Chardonnay

winery : La Petite Ferme

winemaker : Wikus Pretorius

wine of origin : Western Cape

analysis : alc : 12.6 % vol rs : 2.8 g/l pH : 3.56 ta : 5.4 g/l

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

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

in the vineyard :

This Chardonnay is made from 50% of our Franschhoek estate grapes and 50% from Elim (Agulhas).

about the harvest:

Grapes from different sites picked separately and at different sugars to highlight differences in our terroir.

in the cellar :

Matured in 1st 2nd and 3rd fill barrels for 7 months. Barrels stirred every second week for 3 months.

