

Grand Vin de Stellenbosch Chardonnay Viognier 2015

Some peach and tropical flavours. well balanced but taut acidity and well integrated creamy vanilla oak.

Best paired with grilled cod with lemon and capers, clam chowder or roasted chicken with lemon and thyme. Could be enjoyed on its own.

variety : Chardonnay | 80% Chardonnay, 20% Viognier

winery : Origin Wine

winemaker : Seugnet Rossouw

wine of origin : Stellenbosch

analysis : alc : - % vol rs : - g/l pH : -

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

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

ageing : Consume within 2-5 years

in the vineyard : Climate: Coastal

Area planted: 32ha 3wire trellised vines

Soil:Hutton and Clay

about the harvest: Harvested in the early morning during the last week of February.
Grapes were handpicked into small baskets.

in the cellar : Gentle destalking and crushing into stainless steel tanks. Partially fermented in second fill French oak barrels.

