

Rooted Chardonnay 2016 - Discontinued

Nose: Citrus, lemon, tropical and green apple flavours fills the glass.
Palate: Fresh with a crisp acidity and hints of vanilla.

Pair with pasta, chicken and Cape Malay seafood curry.

variety : Chardonnay | 100% Chardonnay

winery : Perdeberg Wines

winemaker : Dylan Dowell-Ellis

wine of origin : Wellington

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.49 ta : 6 g/l

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

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

in the vineyard : The grapes are harvested from an 18 year vineyard in the Paardeberg. The soil is mainly decomposed granite and glenrosa. The vines are in natural balance, giving a low yield of 9 tons per hectare to enhance fruit complexity.

about the harvest: Grapes are hand selected and harvested in small crates.

in the cellar : Upon arrival at the cellar, the grapes are destemmed and crushed. Skin contact is given for 4 hours to extract maximum flavour from the berries. The juice is settled for 12 hours and only clean juice is fermented. The wine is fermented in 500 litre French oak barrels and aged for another 8 months on the lees to build complexity. No malolactic fermentation.



Perdeberg Wines

Paarl

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