

Welmoed Chardonnay 2017

Bursting with lively tropical aromas of citrus, lime and orange blossoms, this wine does not disappoint. The palate provides opulent concentration as well as a rich texture that is further complemented by the hardy oaked aroma.

Excellent served with rich poultry or seafood dishes. Suitable for vegetarians but not for vegans.

variety : Chardonnay | 100% Chardonnay

winery : Welmoed Winery

winemaker : Bernard Claassen

wine of origin : Western Cape

analysis : **alc** : 14.16 % vol **rs** : 2.35 g/l **pH** : 3.48 **ta** : 5.88 g/l

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

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

ageing : Ready to enjoy now or within the next two years.

Located in Stellenbosch, the farm of Welmoed was first granted to Governor Simon van der Stel in 1690. Over the years, many great wines have been produced in the Welmoed cellar. Today, Welmoed maintains its proud winemaking tradition.

in the vineyard : The grapes were selected from premium vineyards in the Stellenbosch and Robertson regions. The vines were grown in the cool Mediterranean climate of Stellenbosch and the warmer areas of Robertson using five-wire hedge systems within loamy clay soil.

in the cellar : The grapes were harvested at 22 to 24 Balling, with minimum skin contact and two days of settling before the start or primary fermentation. Fermentation took place partially in stainless steel tanks on 1 g/l of French oak staves and in 300-litre French oak barrels at 14 to 16 Celsius. No malolactic fermentation was allowed.

