

## Game Reserve Chardonnay 2015

Aromas of zesty citrus fruit, lemon curd and a hint of crushed oyster shell follow through to a palate redolent of fresh lemons, limes and grapefruit. The finish has a chalky minerality complemented by elegant, creamy oak tones.

Delightful when paired with rich seafood dishes, grilled calamari and citrus chicken salad.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Game Reserve Wines

**winemaker :** The Game Reserve Winemaking Team

**wine of origin :** Robertson

**analysis :** alc : 13.00 % vol rs : 3.3 g/l pH : 3.56 ta : 5.5 g/l

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

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

The Cape Eagle Owl

As one of the world's largest and most powerful owls, the Cape Eagle Owl (*Bubo capensis*) plays an essential role as a top predator. If the species were to disappear, the entire ecosystem would be in jeopardy. These regal birds of prey hunt from roadside roosts such as telephone poles and fence posts - many are killed by vehicles. We provide more than 120 perches in our vineyards to combat this, while they control rodents and maintain a balanced population of smaller predators.

**in the vineyard :** Robertson Red Karoo soils with rich limestone and free lime content situated on ancient terraces of river relics. Exciting new Chardonnay clones add a new dimension in flavour and structure.

**about the harvest:** Vineyards producing 8 to 10 tons per hectare.

**in the cellar :** 100% Whole bunch handling to ensure elegance and finesse. 30% of the Chardonnay underwent natural fermentation in both barrel and tank. Fermentation in 20% new, 20% 2nd fill and 20% 3rd fill French oak. The balance of the wine is cold fermented in stainless steel tanks. Malolactic fermentation is not encouraged. Left on lees in the barrel for a total of 11 months.

