

## Grande Provence Chardonnay 2017

An elegant, full bodied wine with outstanding fruit and wood integration. Experience citrus, almonds and creamy flavours on the nose and palate, with nuances of vanilla and butterscotch from the oak. The wine has a soft and well balanced mouth feel with an elegant, lingering finish.

Enjoy this beautiful wine with smoked fish and creamy seafood dishes. Also works well with roasted pork or chicken.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Grande Provence Heritage Wine Estate

**winemaker :** Karl Lambour

**wine of origin :** Franschhoek

**analysis:** alc : 14.0 % vol   rs : 2.0 g/l   pH : 3.54   ta : 6.0 g/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Fragrant   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Screwcap

2017 SAWI Awards - Platinum

2014 Michelangelo Wine Awards - Silver

Vitis Vinifera Awards - Gold

2011 Silver Best in Class - International Wine and Spirit Competition (IWSC)

2011 Veritas - Silver Award

2011 AWC Vienna International Wine Challenge - Silver Medal

**ageing :** Enjoy this wine now or mature for 2-3 year from vintage.

**in the vineyard :** The Chardonnay grapes come from the valley of Robertsvlei in Franschhoek, known for its cooler climate and ideal for the cultivation of this prestigious variety. Open canopies allow for lots of sunshine supported by moderate rainfall. A longer ripening period resulted in grapes filled with concentrated fruit flavours.

**in the cellar :** Matured for 11 months in 60% first fill and 40% second fill, French oak barrels. Enjoy this wine now or mature for 2-3 years from vintage.

