

## Badsberg Chardonnay Sur Lie 2017

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Colour: Straw coloured with a lime tint.  
Nose: Fresh citrus and butterscotch.  
Palate: Buttery oak, well integrated wood and citrus flavours.

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Badsberg Wine Cellar

**winemaker :** Willie Burger, Henri Swiegers, Jaco Booysen, Stian Victor, Shazell van Den Berg

**wine of origin :** Breedekloof

**analysis :** alc : 13.82 % vol    rs : 4.7 g/l    pH : 3.39    ta : 5.7 g/l

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

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

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Michelangelo Platinum 2018

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### in the vineyard :

Climate: Mediterranean

Rainfall: 800mm - 1000mm per year

Soil: Rock, hill

Trellis system: Extended Perold

Irrigation: Drip

### about the harvest:

The grapes were harvested end of January at 24° Balling.

Yield: 11 tons/ha

### in the cellar :

Fermented in new French and Hungarian oak barrels. Then matured on lees for further 5 months.

