

Brutus Family Reserve Chardonnay 2016

The wine reflects purity of fruit which is enhanced by careful use of French oak barrels, resulting in a wine attaining elegance and complexity. The freshness of citrus fruit combined with gentle oak and toasty flavours leaves a lingering aftertaste.

The wine can be ideally accompanied with smoked salmon or poultry dishes.

variety : Chardonnay | 100% Chardonnay

winery : Seven Sisters Vineyards

winemaker : .

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : . g/l pH : . ta : . g/l va : . g/l

type : White style : Dry body : Medium

pack : Bottle size : 750ml closure : Cork

A portion of the grapes were sourced from young vines on the Seven Sisters Farm. The majority of the grapes were sourced from Eikendal Vineyards. These vineyards are high density bush vines with a supporting pole. Soil are mainly "koffie klip", decomposed granite and clay. The growing conditions are challenging, yielding concentrated fruits with minerality from the partially stressed vines.

about the harvest: The grapes were picked to achieve a 13% to 13.5% alcohol.

in the cellar : Whole bunches were pressed without clarifying agent used and minimal sulphur was added. Spontaneous fermentation took place in French oak barrels for 6 weeks. Malolactic fermentation occurred during alcohol fermentation resulting in slightly higher acidity. 500 litre 2nd and 3rd fill Burgundy barrels were used with medium toasting and the wine was matured for 8 months in barrels, excluding that of the unwooded portion of wine from Seven Sisters Farm.



Seven Sisters Vineyards

Stellenbosch

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