

Brink Family Vineyards Barrel Fermented Chardonnay 2017

The wine has ripe apple and citrus aromas with a hint of vanilla and attractive minerality. Mouth feel shows good volume and complexity.

Delicious served with smoked salmon, creamy pasta dishes and matured cheeses
Serving Temperature: 12° C

variety : Chardonnay | 100% Chardonnay

winery : Pulpit Rock Winery

winemaker : Dewald Huisamen

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.44 ta : 5.7 g/l va : 0.29 g/l

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

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

in the vineyard : Geographical location: Riebeekberg
Vineyard: Trellised

about the harvest: Manual harvesting of grapes.
Yield: 8tons/ha

in the cellar : Fermentation maintained at a controlled temperature (16° -18° C) in 500L French oak barrels. After fermentation the wine was left on the lees for eight months. This lees was regularly stirred to enhance the complexity and body of the wine.

