

Credo Chardonnay 2018

Pale gold with hints of green. Voluptuous body with aromas of buttered toast and crème brûlée. Firm structure with a mélange of citrus, treacle toffee, melon and a hint of ginger. The finish is seamless and lingers long after the last drop.

Excellent served with rich chicken dishes, matured cheeses and fish curries.

variety : Chardonnay | 100% Chardonnay

winery : Stellenbosch Vineyards

winemaker : Bernard Claassen

wine of origin : Stellenbosch

analysis : alc : 14.4 % vol rs : 3.3 g/l pH : 3.3 ta : 5.89 g/l

type : White **style :** Dry **wooded**

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

2019 Michelangelo International Wine & Spirit Awards - Gold

2019 Veritas Awards: Silver

ageing : Ready to be enjoyed now with a maturation potential of three to five years.

Credo is Latin for "I Believe". This distinctive Chardonnay our winemakers' belief: To create an elegant, ever graceful and rewarding wine comparable with the world's best.

in the vineyard : The grapes are sourced from vineyards within the Stellenbosch area.

about the harvest: Full ripe fruit was handpicked in the third week of February 2018.

in the cellar :

The grapes were fermented in 300-litre French oak barrels. The wine was kept on the primary lees for eight months and batonaged monthly. Wine was then racked from primary lees and return to the same 300litre French oak barrels where it was aged for another three months (60% barrels were first fill and 40% were second fill).

Barrel selection was done in order to select only the best barrels. Lightly filtered before bottling.

