

Oak Valley Beneath the Clouds Chardonnay 2018

This Chardonnay expresses generous stone fruit aromas, such as peach, with oatmeal and flint. This follows on the palate with ruby grapefruit as the dominant character. Lovely dense palate with great balance between the oak and citrus fruits, supported by sweet zesty acidity. This will please those who enjoy wooded, but fresher- styled Chardonnays.

variety : Chardonnay | 100% Chardonnay

winery : Oak Valley

winemaker : Quentin Gobregts

wine of origin : Elgin

analysis : alc : 13.52 % vol rs : 1.5 g/l pH : 3.28 ta : 6.2 g/l va : 0.41 g/l

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

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

in the vineyard : The Cape Doctor that brings the cloud cover during the ripening period allows the wine to fully ripen in the vineyard while still retaining a beautiful natural acidity.

in the cellar : Wild yeast fermentation in older French Oak Barriques results in a wine that has beautiful structure and complexity.

