

Compagniesdrift Chardonnay / Pinot Noir 2017

Wonderful aromatic nose of summer fruit, citrus and strawberry. The palate is fresh with crisp acidity and an opulent creaminess.

Grilled fish, white and red meat.

variety : Chardonnay | Chardonnay / Pinot Noir

winery : Compagniesdrift

winemaker : Chris Williams

wine of origin : Stellenbosch

analysis : alc : 13.26 % vol rs : 1.8 g/l pH : 3.44 ta : 5.6 g/l

type : White **taste :** Fruity

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

ageing : Up to 2 years, provided wine is stored in ideal cellar conditions.

in the vineyard : Sourced from 2 vineyards in Southern Stellenbosch, the first planted in 1991 situated on alluvial Dundee soils which produces the rich textured mouth feel and minerality. The younger vineyards were planted in 2007 on Cartref soils giving a greater fruit expression. Crop thinning occurred at pruning and at veraison. Five separate picking stages at optimum ripeness.

about the harvest: Hand picked.

in the cellar : Partial whole bunch pressing and static settling overnight. Fermented in stainless steel with a variety of selected yeasts. Aged on the lees for 7 months before bottling.

