

Vriesenhof Chardonnay (Unwooded) 2018

Floral with a hint of marzipan, lemon zest and dried pear. Green apple and minerality on the finish.

Sushi, fish, salads, pre-drinks

variety : Chardonnay | Chardonnay 100%

winery : Vriesenhof Vineyards

winemaker : Nicky Claasens

wine of origin : Stellenbosch

analysis : alc : 13.85 % vol rs : 1.5 g/l pH : 3.42 ta : 4.7 g/l va : .39 g/l so2 : 113 mg/l fso2 : 36 mg/l

type : White **style :** Dry **body :** Light **taste :** Fragrant

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

ageing : Drink now or within next 2 years

in the cellar : 24 Hour settling period before being racked off the dirty lees. Inoculated with specific yeast strains. Fermented at 12-17 degree Celsius for two weeks. Partial or no malolactic fermentation, depending on the vintage. Wine is racked off the lees after malolactic fermentation. Fine, healthy lees is added back to the tank. Wine is kept on this lees for approximately 6 months.



Vriesenhof Vineyards

Stellenbosch

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