

## Compagniesdrift Chardonnay Pinot Noir 2018

A vibrant onion skin colour comes to mind. Sweet aromas of red fruit are supported by apricots and peaches. The Chardonnay grapes add to the core of the wine, with Pinot Noir providing some depth of flavour on the mid-palate. Such great companions in one glass, each adding a complexity that neither brings on it's own. These flavours are supported by a fresh acidity that helps to elevate the fruit.

Summer and Spring come to mind when considering this wine. Salads and cold meat like carpaccio, with capers, or pastas will be a great food companion with this wine.

Served: 12° - 14°C

**variety :** Chardonnay | Chardonnay / Pinot Noir

**winery :** Compagniesdrift

**winemaker :** Altus Treurnicht

**wine of origin :** Stellenbosch

**analysis :** alc : 13 % vol   rs : 2.24 g/l   pH : 3.37   ta : 5.4 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 :** Soil: Chardonnay grapes from vines rooted in alluvial Dundee soils grown on south facing slopes in the Stellenbosch region were selected. Ten year old Pinot Noir vines planted 100m above sea level, facing the Atlantic Ocean were used as the Pinot Noir component. The prevailing south eastern sea breeze helps to cool down the vines during the day ensuring optimum ripening of the grapes.

**about the harvest:** Hand picked.

**in the cellar :** Each of the components were hand picked on different dates and vinified separately. Whole bunch pressing followed by static settling overnight at low temperature resulted in juice that was not brilliant clear but contained some particles. A variety of selected yeast was used during the vinification of both.

