

La Petite Ferme Barrel Fermented Chardonnay 2018

Elim grapes add minerality and freshness, Franschhoek grapes show richness of fruit. Citrus and lime notes leading into rich white pear. Lingering finish with dry savouriness.

variety : Chardonnay | 100% Chardonnay

winery : La Petite Ferme

winemaker : Wikus Pretorius

wine of origin : Western Cape

analysis : alc : 12.3 % vol rs : 1.6 g/l pH : 3.51 ta : 6.3 g/l

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

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

in the vineyard :

This Chardonnay is made from 50% of our Franschhoek estate grapes and 50% from Elim (Agulhas).

about the harvest:

Grapes from different sites picked separately and at different sugars to highlight differences in our terroir.

in the cellar :

Grapes from different sites picked separately and at different sugars to highlight differences in our terroir. Matured in 1st 2nd and 3rd fill barrels for 10 months. Barrels stirred every second week for 3 months giving full rich mouth feel.

This Chardonnay is made from 40% of our Franschhoek estate grapes and 60% from Elim (Agulhas).

