

## Grande Provence Chardonnay 2018

Our lightly wooded 2018 vintage is an elegant, full-bodied wine with outstanding fruit and wood integration. Experience citrus, almonds and creamy notes with nuances of vanilla. The wine has focused acidity on the palate with an elegant fruit driven, and slight mineral lingering finish supported by the oak.

Enjoy this beautiful wine with smoked fish and creamy seafood dishes. Also works well with roasted pork or chicken.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Grande Provence Heritage Wine Estate

**winemaker :** Thys Smith

**wine of origin :** Franschhoek

**analysis :** alc : 14.0 % vol    rs : 1.9 g/l    pH : 3.45    ta : 5.1 g/l

**type :** White    **style :** Dry    **body :** Full    **taste :** Fragrant    **wooded**

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

2019 Michelangelo International Wine & Spirits Awards - Gold medal

2019 South African Wine Index - Platinum

**ageing :** Enjoy this wine now or mature for 2-3 year from vintage.

**in the vineyard :** The Chardonnay grapes come from the Robertsvlei valley in Franschhoek. With temperatures of up to 5°C cooler than the Franschhoek valley floor, this is ideal for the cultivation of this noble variety.

**in the cellar :** A longer ripening period, moderate rainfall and open canopies allow the sunshine to yellow the grapes resulting in concentrated fruit flavours. The wine was matured for 11 months in 50% first fill, 30% second fill and 20% third fill 500L French oak barrels.

