

## Seven Sisters Chardonnay 2019

A white wine that balances fresh citrus fruits and rich melon characters with the subtle creaminess and nuttiness of oak. The natural acidity follows through to a fresh and clean finish.

Enjoy with seafood, smoked salmon, roast chicken, or pork.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Seven Sisters Vineyards

**winemaker** : Vivian Kleynhans

**wine of origin** : Western Cape

**analysis** : **alc** : 12.85 % vol   **rs** : 6.4 g/l   **pH** : 3.73   **ta** : 6.1 g/l

**type** : White

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

**about the harvest**: Grapes were harvested at a very ripe stage (between 23.5° - 25°B) from a selection of vineyards.

**in the cellar** : Twenty percent of the blend was fermented on wood and the balance in temperature-controlled stainless-steel tanks at 12°C for 19 days. Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.

