

Jan Harmsgat Chardonnay 2017

A zesty style of Chardonnay, the JHG cultivar presents with citrus, stone fruit and just a hint of pineapple. On the palate its rich with a round mouth feel, yet very elegant.
Style: Fruit driven, with integrated wood that's barely noticeable.
Nose: citrus, stone fruit, hints of pineapple
Palate: Rich with a round mouth feel, yet elegant

variety : Chardonnay | 100% Chardonnay

winery : Jan Harmsgat

winemaker : .

wine of origin : Robertson

analysis : **alc** : 13.5 % vol **rs** : 2.1 g/l **pH** : 3.25 **ta** : 7.4 g/l **va** : 23 g/l **so2** : 134 mg/l

type : White **style** : Dry

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

Our philosophy is to create delicious single-block wines - this is the smallest production unit for vineyards and may not exceed six hectares per cultivar. Since 1723, Jan Harmsgat Farm, or JHG, is situated on the most southern tip of the Robertson Wine valley along the foothills of the Langerberg Mountains.

in the vineyard : Our unique position borders with the dry conditions of the Karoo as well as the cool sea breezes from the Coastal Regions. The direction of planting runs from east to west.

Highlighting our vineyard's unique characteristics, maturation takes place in neutral vessels. We invite wine lovers world-wide to taste the beauty of our valley.

in the cellar : The JHG vinification process is conducted with minimal interference, using spontaneous fermentation and no enzymes during fermentation. Due to minimal interference through vinification, sediment may occur.

The wood is well integrated and barely noticeable.
Wood maturation: 10 months, 225L French oak casks, 4th fill
5000 Bottles produced

