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Chamonix Chardonnay Reserve 2016

The wine has a bright straw yellow colour with golden highlights and exquisite aroma, with scents reminiscent of tropical fruit, ginger, spice and oatmeal. Well structured and minerally with flavours of lime and toasted almonds on the palate.



variety : Chardonnay | 100% Chardonnay
winery : Chamonix Estate
winemaker : Neil Bruwer
wine of origin : Franschhoek
analysis : **alc :** 12.81 % vol **rs :** 2.6 g/l **pH :** 3.48 **ta :** 5.7 g/l **so2 :** 122 mg/l **fso2 :** 42 mg/l
type : White **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Prime drinking begins at 3 - 4 years, although top vintages remain impressive for up to 10 years.

in the cellar : The harvested grapes are destemmed, gently crushed and undergo cold maceration for 6 hours. Natural, spontaneous fermentation occurs in 225ℓ French Allier barriques, the fermentation taking up to 3 weeks. The wine remains on the lees where it undergoes malolactic fermentation, the lees stirred periodically through the wine in what is known as batonnage. The Chardonnay Reserve is kept in barrels for 14 months and 20% is matured in Nomblot eggs. Only the best barrels are considered for the final blend.

Chamonix Estate
Franschhoek
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