

Chamonix Reserve White 2016

Chamonix Reserve in the first year after harvest shows a pale straw colour, fresh aromas with scents of exotic spice, figs, nettle, and grapefruit. On the palate it is full and round with rich fruit sensation and minerality balanced by bracing acidity

variety : Sauvignon Blanc | 79% Sauvignon Blanc; 21% Semillon

winery : Chamonix Estate

winemaker : Neil Bruwer

wine of origin : Franschhoek

analysis : **alc** : 13.58 % vol **rs** : 2.3 g/l **pH** : 3.24 **ta** : 6.7 g/l

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

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

ageing : The wine reaches its prime in about 5 years after release.

in the cellar : Whole grape bunches are selected on sorting tables, destemmed, soft-crushed and fermented in French oak barrels for 10 to 15 days. 15% of the Sauvignon Blanc is whole bunch fermented. The wine remains on the lees in oak for 14 months, with 20% being a component of new French oak. About 20% of the wine undergoes malolactic fermentation.



Chamonix Estate

Franschhoek

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