

## 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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[www.chamonix.co.za](http://www.chamonix.co.za)