

## Vriesenhof Chardonnay (Unwooded) 2019

Floral with a hint of marzipan, lemon zest and dried pear. Green apple and minerality on the finish.

Sushi, fish, salads, pre-drinks

**variety** : Chardonnay | Chardonnay 100%

**winery** : Vriesenhof Vineyards

**winemaker** : Nicky Claasens

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.85 % vol **rs** : 1.5 g/l **pH** : 3.42 **ta** : 4.7 g/l **va** : .39 g/l **so2** : 113 mg/l **fso2** : 36 mg/l

**type** : White **style** : Dry **body** : Light **taste** : Fragrant

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

**ageing** : Drink now or within next 2 years

**in the cellar** : 24 Hour settling period before being racked off the dirty lees. Inoculated with specific yeast strains. Fermented at 12-17 degree Celsius for two weeks. Partial or no malolactic fermentation, depending on the vintage. Wine is racked off the lees after malolactic fermentation. Fine, healthy lees is added back to the tank. Wine is kept on this lees for approximately 6 months.



### Vriesenhof Vineyards

Stellenbosch

021 880 0284

[www.vriesenhof.co.za](http://www.vriesenhof.co.za)