

Schoone Gevel Chardonnay 2019

Nose: Fresh and zesty with upfront citrus notes and a hint of elegant pear, buttery biscuit and lime aromas.

Palate: Well-rounded, the palate reveals flavours of ripe melon and lemon zest, accompanied by lovely biscuit nuances that leave a lingering after-taste.

Chardonnay is renowned for being one of the most versatile food wines. The well-integrated acidity of this wine complements a wide variety of white wine based dishes, such as delicious mussel pasta. Other scrumptious pairings include fish pâtés, lightly cooked shellfish and brie cheese.

variety : Chardonnay | 100% Chardonnay

winery : Schoone Gevel

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.74 ta : 6.6 g/l

type : White **style :** Dry

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

A surprisingly voluptuous medium-bodied, unwooded Chardonnay made in a New World style.

in the cellar : Grapes originate from Robertson, Wellington and Paarl areas. The grapes were whole-bunch pressed, settled and cold-fermented at 15°C. Extended lees contact yielded the unique firm structure of this wine.



Schoone Gevel

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