

Compagniesdrift Chardonnay 2019

The wine is pale in colour with a vibrant green hue in the glass. On the nose, vibrant aromas of white pears and apricot with nuances of lemon come to mind. As the wine evolves in the glass, aromas of apricot become more evident.

This wine highlights the diversity of the Chardonnay grape and focuses on the elegant fruit profile that the grape has to offer when fermented in tank at moderate temperatures.

The aim of this wine is for it to be shared amongst friends, at the dinner table, in nature with a picnic basket or even at the summit of Table Mountain.

This versatile wine can be enjoyed anywhere and at any time.

Served: 12° - 14°C

variety : Chardonnay | 100% Chardonnay

winery : Compagniesdrift

winemaker : Altus Treurnicht

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 1.8 g/l pH : 3.27 ta : 6.6 g/l

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

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

ageing : Up to 2 years, provided wine is stored on ideal cellar conditions.

in the vineyard :

Sourced from 2 vineyards in the Stellenbosch area, each block is carefully selected for the unique diversity in flavour they bring to the wine. This is due to different soil types, planting material, row direction and the close proximity to the Atlantic Ocean.

about the harvest: Grapes are harvested by hand only.

in the cellar :

Partial whole bunch pressing and static settling overnight obtained clear juice for fermentation. The selection of different yeast strains and fermentation temperatures were carefully selected in order to obtain fruit but also to highlight the specific growing conditions of the vintage.

After alcoholic fermentation, the wine spent 7 months on the lees in tank, with regular stirring of the lees. The wine was filtered before bottling.

