

Vriesenhof Chardonnay 2018

Aromas of dried pear and peach with a hint of vanilla on the nose with green apple and gooseberries on the palate and a lingering minerality.

Salmon, Creamy dishes, pasta

variety : Chardonnay | 100% Chardonnay

winery : Vriesenhof Vineyards

winemaker : Nicky Claasens

wine of origin : Stellenbosch

analysis : alc : 13.87 % vol rs : 1.6 g/l pH : 3.19 ta : 5.3 g/l va : .33 g/l so2 : 149 mg/l fso2 : 37 mg/l

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

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

ageing : Drink now for the next 5 years

in the vineyard : Situation: South West / Altitude: 180 m /Distance from sea: 8km /Soil type: Clovelly /Rootstock: R99 /Age of vines: 10 years+ Trellising: 5D Hedge/Pruning: Short bearers /Irrigation: Supplement irrigation

in the cellar : The grapes are pressed whole bunch without destemming. The juice is allowed to settle overnight before inoculation. When fermentation is active, after about two days, the wine is racked to barrels to complete alcoholic fermentation. Partial malolactic fermentation, between 30% and 50%.



Vriesenhof Vineyards

Stellenbosch

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