

Val du Charron Theatre of Wine Four White Legs 2021

Pale gold in colour with soft green tint. Ripe supple peach and apricot welcomes you on the nose, nuances of lime and a hint of sweet caramel on the palette. A medium bodied wine with good mid palate width, a fresh acidity and lingering dry finish.

variety : Chardonnay | 30% Chardonnay, 21% Pinot Gris, 17% Viognier, 11% Chenin Blanc, 11% Roussanne & 10% Grenache Blanc

winery : Val du Charron Wine & Leisure Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 14 % vol rs : 1.9 g/l pH : 3.35 ta : 5.72 g/l

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

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

in the cellar : Each grape component was hand harvested at optimal ripeness in 20kg crates. Crushing took place early the next morning after chilling the grapes overnight. Juice was drawn off during crushing to maximize elegance. The juice was then settled, racked after two days, and inoculated with a combination of 5 yeasts for fermentation. Fermentation was done at temperatures under 14°C to preserve delicate aromas. All varietals were fermented separately and only blended post fermentation for maximum complexity.

