

Seven Sisters Chardonnay 2020

The balance of fresh citrus fruits and rich melon characters give the wine a full-rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish.

Enjoy with seafood, smoked salmon, roast chicken, or pork.

variety : Chardonnay | 100% Chardonnay

winery : Seven Sisters Vineyards

winemaker : Vivian Kleynhans

wine of origin : Western Cape

analysis : alc : 13 % vol rs : 6.4 g/l pH : 3.44 ta : 5.7 g/l

type : White **style :** Off Dry **body :** Medium **wooded**

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

about the harvest: Grapes were harvested at a very ripe stage (between 23.5° - 25°B) from a selection of vineyards.

in the cellar : Twenty percent of the blend was fermented on wood and the balance in temperature-controlled stainless-steel tanks at 12°C for 19 days. Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.

