

Kumala Chardonnay 2021

Zesty citrus aromas combine with dried peach and apricot on the nose. Lime and grapefruit flavours follow through on the palate, complemented by a balanced acidity and lingering aftertaste.

Chicken salad, mild to spicy rice dishes, sushi, seafood and white meats.

variety : Chardonnay | 86% Chardonnay, 14% blend

winery : Flagstone Wines

winemaker : Juan Slabbert

wine of origin : Western Cape

analysis : alc : 13 % vol rs : 5.5 g/l pH : 3.3 ta : 5.7 g/l

type : White **style :** Dry **body :** Light **wooded**

pack : 0 **size :** 750ml **closure :** 0

Surrounding Africa's legendary Table Mountain is a place to lush fertility and natural beauty. This is the home of Kumala, where we make quality wines that are full of character. We believe in putting in the time and effort to ensure our grapes are perfectly ripened, allowing our wines to reach their full potential. To do this it requires our growers and winemakers to be attentive and fully present at every stage of the winemaking process.

During harvest time our growers are in the vineyards, every day watching, waiting, testing and tasting the grapes to ensure they benefit from just the right amount of South African sunshine. It's all about the time needed for the grapes to develop the perfect flavours from which we create our range of vibrant wines.

in the cellar : Fermentation in stainless steel on oak staves. Combination of American & French oak staves for 2 - 4 months.



Flagstone Wines

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