

Stellenzicht Acheulean Chardonnay 2020

The nose is driven by fresh stone fruit and citrus with a fresh minerality and acidity coming from amphora clay vessels. Delicate oak flavours support the aromatics of this wine.

variety : Chardonnay | 100% Chardonnay

winery : Stellenzicht Wines

winemaker : L'Re Hughes

wine of origin : Stellenbosch

analysis : alc : 13.17 % vol rs : 2.82 g/l pH : 3.39 ta : 5.09 g/l

type : White **wooded**

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

in the cellar : The grapes are hand harvested in the morning. Whole bunches are pressed while the cold juice go to tank to settle. After the juice is racked the juice is inoculated and transferred to Amphorae as well as 500L barrels. After fermentation is complete, the amphorae and barrels are topped and the wine left on the lees for up to 12 months. Occasional battonage is done in the first 2 months after fermentation. The amphorae and barrels are racked just before bottling to make up the final blend.



Stellenzicht Wines

Stellenbosch

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