

## Get Lost Chardonnay Semillon 2022

Aromas of citrus, apricot, cut grass and peach with a zesty finish.

Enjoy with Butter chicken, deep fried Camembert, or crayfish.

**variety** : Chardonnay | 90% Chardonnay, 10% Semillon

**winery** : Overhex Wines

**winemaker** : Get Lost Wines

**wine of origin** : Western Cape

**analysis** : **alc** : 12.0 % vol **rs** : 4.3 g/l **pH** : 3.63 **ta** : 5.69 g/l

**type** : White **style** : Dry **wooded**

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

Nothing is going to change unless you do - Get Lost & find that future.

**about the harvest**: Harvesting occurred at optimal ripeness when the grapes were between 21 – 22° Balling. Picking was done in the early morning to ensure the grapes arrived cool at the cellar.

**in the cellar** : Grapes were crushed immediately where the free run juice was kept separate from the press juice. After fermentation, the Chardonnay was racked and Batonage was applied for a week. While the Semillon was matured in 500 litre French oak barrels for 8 months

