

## Koelenbosch Chardonnay MCC 2022

Crafted in the traditional Méthode Cap Classique style, this Chardonnay MCC perfectly embodies the essence of the varietal. After undergoing a second fermentation in the bottle, the wine was aged on the lees for 12 months, resulting in a wine with a delicate yeasty nose and under tones of lime and melon. The palate is balanced and elegant, with bright fruit notes, crisp acidity, and a satisfying finish.

Enjoy with canapés, Sushi or as a welcome drink.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Koelenhof Wine Cellar

**winemaker** : Nicholas Husselman

**wine of origin** : Stellenbosch

**analysis** : **alc** : 11.55 % vol **rs** : 1.0 g/l **pH** : 3.64 **ta** : 4.7 g/l

**type** : Cap\_Classique **style** : Dry **body** : Light **taste** : Fruity

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

