

Stellenzicht Acheulean Chardonnay 2023

All the senses come to life with this finely curated Chardonnay. The nose is driven by fresh stone fruit and citrus. The zesty minerality and acidity is imparted by amphora clay vessels. A delicate oak embraces a playful aromatics.

variety : Chardonnay | 100% Chardonnay

winery : Stellenzicht Wines

winemaker : L'Re Hughes

wine of origin : Stellenbosch

analysis : alc : 12.51 % vol rs : 1.8 g/l pH : 3.64 ta : 5.9 g/l

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

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

about the harvest: The grapes are hand harvested in the morning.

in the cellar : Whole bunches are pressed while the cold juice go to tank to settle. After 24h of settling, the juice is racked to Amphora pots and 500L barrels for fermentation. After fermentation is complete, the barrels / vessels are topped and all wine is left on the lees for up to 12 months. The tanks and barrels are racked off the lees just before bottling to make up the final blend.



Stellenzicht Wines

Stellenbosch

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