wine.co.za
easiest way to buy wine

Vriesenhof Chardonnay (Unwooded) 2023

Bright, green-gold in appearance. Classic Chardonnay aromas of citrus and ripe apple combine seamlessly with creamy lees notes. Bracing and mineral in style.

Layers of succulent fruit flavours are balanced by perfectly balanced acidity and a lengthy, savoury finish.

Aperitif, Sushi, fish, salads

variety : Chardonnay | Chardonnay 100%
winery : Vriesenhof Vineyards
winemaker : Adam Mason
wine of origin : Stellenbosch
analysis : **alc :** 12.88 % vol **rs :** 2.1 g/l **pH :** 3.44 **ta :** 5.1 g/l
type : White **style :** Dry **body :** Light **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Screwcap

Michelangelo International Wine & Spirits Awards (2023) – Gold Medal

ageing : Drink now for the next 3-5 years

in the cellar : 24 hour settling period before being racked off the dirty lees. Inoculated with specific yeast strains. Fermented at 12-17 degree Celsius for two weeks. Partial malolactic fermentation has taken place. Wine is racked off the lees. Fine, healthy lees is added back to the tank. Wine is kept on the lees for approximately 3 to 6 months.

Vriesenhof Vineyards

Stellenbosch
021 880 0284
www.vriesenhof.co.za