

Vriesenhof Chardonnay 2022

A boldly structured Chardonnay from mature vines, straw-golden in appearance. Classic Chardonnay aromas of peaches & citrus blossom are complemented by vanilla pod and subtle oaky notes.

Structured, powerful, yet delicately nuanced, the palate reveals layers of barrel maturation flavours imbuing the finish with a delicious creamy length.

Enjoy with Salmon, creamy dishes or pasta

variety : Chardonnay | 100% Chardonnay

winery : Vriesenhof Vineyards

winemaker : Adam Mason

wine of origin : Stellenbosch

analysis : alc : 13.75 % vol rs : 1.6 g/l pH : 3.33 ta : 5.98 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

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

ageing : Can age 5-7 years.

Situated on the foothills of Stellenbosch Mountain, Vriesenhof is recognized as one of the great terroirs of South Africa. Ancient river terraces and commanding mountain vistas provide the backdrop to our vines and beautiful hillside cellar. Vriesenhof Chardonnay is made using our unique clonal selections, refined over many years, and reflects a classical approach in age-old winemaking traditions.

in the cellar : The grapes are pressed whole bunch without destemming. The juice is allowed to settle overnight before inoculation. When fermentation is active, after about two days, the wine is racked to barrels to complete alcoholic fermentation. Full malolactic fermentation in oak, 15% new French oak and the rest a combination of 2nd and 3rd fill French oak for 10 months



Vriesenhof Vineyards

Stellenbosch

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