

Blaauwklippen Chardonnay 2023

Blaauwklippen Chardonnay 2023 has peaches and cream with plush mineral citrus and orange blossom notes that lead to opulent aromatic layers on the nose. The mouthfeel is rich in texture with a plush and mineral mid palate, rich edges, and a fresh and lively acidity that leads to a smooth and creamy lengthy finish.

A wine to savor on its own. Great with richer Thia and Indian curries and tuna steaks

variety : Chardonnay | 100%

winery : Blaauwklippen Vineyards

winemaker : Narina Cloete

wine of origin : Stellenbosch

analysis : alc : 13.70 % vol rs : 1.90 g/l pH : 3.41 ta : 6.90 g/l

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

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

2025 Global Chardonnay Masters - Bronze
2025 Michelangelo Awards - Gold
2025 Lumo Awards - Double Gold
2024 Prescient Chardonnay Report - 94 Points
2024 Trophy Wine Show - Gold

Founded in 1682, Blaauwklippen is one of the oldest wine farms in Stellenbosch. Etched between ancient blue granite boulders on the slopes of mineral-rich mountain soils, we produce authentic wines in harmony with the simplicity of country living.

in the vineyard : The grapes originated from vineyards in the Stellenbosch Polkadraai hills area with decomposed granite soils. The vineyards have the vertical shoot positioning (VSP) trellis system and drip irrigation. The grapes were harvested on 1 and 2 February 2023.

in the cellar : Upon arrival, they were loaded whole bunch into the press. A whole bunch pressing cycle ensured the extraction of only the best quality juice. The juice settled for 24hours and was then rack to 228L French oak barrels for barrel fermentation. Fermentation finished after approximately 10 days. Battonage was done every 2nd day after fermentation and before maturation. During the in-barrel maturation period of 11 months battonage was done every fortnight. Thirty percent new oak was incorporated. Malo-lactic fermentation was inhibited.



Blaauwklippen Vineyards

Stellenbosch

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