

Stellenzicht Acheulean Chardonnay 2024

All the senses come to life with this finely curated Chardonnay. Light straw. Subdued nose with hints of apricot. Palate is elegant and dry with some notes of stone fruit and citrus. Light on the finish.

variety : Chardonnay | 100% Chardonnay

winery : Stellenzicht Wines

winemaker : L'Re Hughes

wine of origin : Stellenbosch

analysis : **alc** : 13.09 % vol **rs** : 1.9 g/l **pH** : 3.4 **ta** : 5.9 g/l

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

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

2025 Michelangelo International Wine & Spirit Awards - Gold

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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