

Vriesenhof Unwooded Chardonnay 2024

Apart from the delightfully pale, green-tinged appearance this Chardonnay appears so delicious by virtue of its vibrant pear aromas coupled with creamy, lees-aged aromas of freshly baked brioche. The palate has concentration of flavour and lovely weight. A balanced wine with refreshing acidity and lengthy flavours that persist well into the finish.

It will pair well with a variety of pasta dishes as well as grilled fish and Mediterranean-inspired roast vegetables.

variety : Chardonnay | Chardonnay 100%

winery : Vriesenhof Vineyards

winemaker : Adam Mason

wine of origin : Western Cape

analysis : alc : 13.85 % vol rs : 2.0 g/l pH : 3.39 ta : 5.6 g/l

type : White **style :** Dry **body :** Light **taste :** Fragrant

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

2025 Platter Wine Guide - 4 Stars

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

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