

## Vriesenhof Barrel Fermented Chardonnay 2024

The rich yellow-gold appearance suggests ripeness of style. Aromas of apricots, dried pear and marzipan are complemented by plush oak characters of vanilla pod and subtle toasty notes. The richly textured palate is lifted by limey acidity to reveal flavours of Cape gooseberries and sun-ripened Granny Smith apples. Creamy lees character completes the picture, providing the wine with a long, flavoursome finish.

Enjoy with Salmon, creamy dishes or pasta

**variety :** Chardonnay | 100% Chardonnay

**winery :** Vriesenhof Vineyards

**winemaker :** Adam Mason

**wine of origin :** Western Cape

**analysis :** alc : 13.33 % vol   rs : 2.0 g/l   pH : 3.31   ta : 5.2 g/l

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

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

**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



### Vriesenhof Vineyards

Stellenbosch

021 880 0284

[www.vriesenhof.co.za](http://www.vriesenhof.co.za)