

Blaauwklippen Chardonnay 2024

Sweet lemon, orange blossom and creamy brioche with hints of white peach on the nose. A pure mineral mid palate flows into a zesty finish with luminous vibrancy.

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 : 2.60 g/l pH : 3.26 ta : 7.00 g/l

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

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

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. The gentle whole bunch pressing cycle ensured the extraction of only the best quality juice. Juice settled for 20hours and was racked to 228L French oak barrels for barrel fermentation. Battonage was done every 2nd day after fermentation for 2 weeks. Malo-lactic fermentation was inhibited and during maturation, battonage was done every fortnight. Twenty-two percent new oak was incorporated. This wine spent 51 weeks on the gross lees in barrel.



Blaauwklippen Vineyards

Stellenbosch

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