

RW Chardonnay 2025

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish.

Enjoy now with seafood, salmon, roast chicken, Thai-food and pork.

variety : Chardonnay | 100% Chardonnay

winery : Robertson Winery

winemaker : Gerhard Augustyn

wine of origin : Robertson

analysis : alc : 13.59 % vol rs : 7.2 g/l pH : 3.67 ta : 5.65 g/l

type : White **style :** Off Dry **body :** Full **taste :** Fragrant **wooded**

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

ageing :

1 - 2 years

in the vineyard :

Chardonnay is an early ripening variety and the first Chardonnay grapes were harvested and brought to the cellar during the first week of February. Our Chardonnay vines are mostly planted higher on the foothills of the mountains, on gravelly Karoo soils with some clay and lime fractions. The high lime content ensures a healthy well-drained growing medium for our vines. It also ensures that the expression of Chardonnay character is enhanced.

about the harvest:

Grapes were harvested at a very ripe stage between 23,5°- 25°B from a selection of vineyards in the Robertson Valley.

in the cellar :

Thirty percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12°C for 19 days. Wine was left on the lees for 3 months before bottling to add creaminess on the palate.



Robertson Winery

Robertson

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