

Vriesenhof Barrel Fermented Chardonnay 2025

Floral aromas and fruit notes of pineapple and citrus blossom are complemented by vanilla pod and subtle oaky notes. Whilst ripe and succulent, the palate is reined in by vibrant acidity and has an element of austerity to it which bodes well for further maturation in bottle.

Enjoy with salmon, creamy dishes or pasta.

variety : Chardonnay | 100% Chardonnay

winery : Vriesenhof Vineyards

winemaker : Adam Mason

wine of origin : Western Cape

analysis : alc : 13.83 % vol rs : 1.7 g/l pH : 3.24 ta : 5.83 g/l

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

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

ageing : Drink now for the next 5-10 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.

about the harvest: 2025 will be remembered for near-perfect conditions during harvest. Dry, warm days and cool nights allowed for a gentle ripening curve and ensured naturally occurring grape acidity levels were preserved.

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. Fermented and matured in a selection of Burgundian coopered barrels of 500L and 228L volume. 23% 1st fill, 18% 2nd fill, 29 % 3rd fill.



Vriesenhof Vineyards

Stellenbosch

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