

Vriesenhof Unwooded Chardonnay 2025

On appearance the colour is golden with a light greenish hue. Baked apple crumble on the nose with lifted citrus notes. This is a rich wine, with aromas concentrated by 8 months maturation on lees. The palate reveals layers of varietal Chardonnay flavours. Stone fruits, citrus, delicious acidity and length. All held neatly in check by a long, creamy finish.

Will pair well with a variety of pasta dishes as well as grilled fish, and mediterranean inspired roast vegetables.

variety : Chardonnay | 100% Chardonnay

winery : Vriesenhof Vineyards

winemaker : Adam Mason

wine of origin : Western Cape

analysis : alc : 13.54 % vol rs : 1.8 g/l pH : 3.36 ta : 5.3 g/l

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

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

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 8 months.



Vriesenhof Vineyards

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