



Swartland wine of Origin

Unwooded Chardonnay

Vintage: 2017
Composition: 100% Chardonnay
Vineyard: Single vineyard, trellis
Vine age: 22 years
Yield : 6 - 8 tons/ ha
Soil: Sandy with limestone

Vinification & Cellar notes

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5 °C. The grapes are then crushed, destemmed and transferred to a stainless steel tank for four hours of skin contact. The free run juice is then drained into a stainless steel tank to let the juice settle for 48 hours at 8 °C. The clear juice are then racked from the thick lees to a stainless steel tank and inoculated with CH9 yeast. Fermentation, which takes place at 12 °C, takes 22 days to complete. After fermentation, the wine is given a low dose of sulphur and left on the lees for four months before it is blended and bottled.

Tasting notes & Food pairings

Colour: Pale yellow with a green hue
Nose: Showing pineapple, banana and tropical flavours
Palate: Fresh and creamy with a balanced acidity
Food: Salmon, chicken, pork or pasta in a creamy sauce



ALCOHOL 13.78% RS 2.9 g/L pH 3.41 TA 6 g/L TOTAL SO2 120 mg/L

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