



KLOOVENBURG VINEYARDS

Unwooded Chardonnay

Vintage: 2016
Grapes: 100% Chardonnay
Origin: Swartland, South Africa
Vineyard: Single vineyard, trellised
Vine age: 21 years
Rootstock: Richter 99
Aspect: South - East facing slopes
Soil: Sandy with limestone
Yield : 6 - 8 tons/ ha

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 bottle

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 13.54%

RS 3.3 g/L

pH 3.5

TA 5.6 g/L

TOTAL SO₂ 112 mg/L