

# KLOOVENBURG

ANNO 1704

*P.S. du Toit*



## *Unwooded Chardonnay*

<b>Vintage</b>	2021
<b>Composition</b>	100 % Chardonnay
<b>Vineyard</b>	Single vineyard, Trellis
<b>Vine age</b>	26 years
<b>Soil types</b>	Sandy with limestone
<b>Yield</b>	10 ton/ ha

### **Vinification and 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 is then racked from the thick lees to a stainless-steel tank. The wine ferment naturally. Fermentation, which takes place at 14 °C, takes about 30 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 and food pairings**

<b>Colour</b>	<i>Pale yellow with green hue</i>
<b>Nose</b>	<i>Aromas of yellow stone fruit, pineapple and tropical flavours</i>
<b>Palate</b>	<i>Fresh and creamy with a balanced acidity</i>
<b>Food</b>	<i>Salmon, chicken, pork or pasta in a creamy sauce</i>



ALCOHOL 13.11%

RS 2.3 g/L

pH 3.6

TA 5.3 g/L

TOTAL SO2 102 mg/L