

# KLOOVENBURG

ANNO 1704

*P.S. du Toit*



## Unwooded Chardonnay

<b>Vintage</b>	2023
<b>Composition</b>	100 % Chardonnay
<b>Vineyard</b>	Trellis
<b>Vine age</b>	20 years and older
<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. 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>	Pale yellow with green hue.
<b>Nose</b>	Tropical fruit aromas with hints of lemon.
<b>Palate</b>	Light creamy palate with a balanced acidity.
<b>Food</b>	Salmon, chicken, pork or pasta in a creamy sauce



ALCOHOL 13.2%

RS 1.5 g/L

pH 3.80

TA 5.1 g/L

TOTAL SO2 81 mg/L