



# Buitenverwachting

Est. 1796

## Chardonnay 2023

Grape variety:	Chardonnay
Location:	Constantia
Soil type:	Clovelly on S-NE facing slopes
Trellising:	Elongated Perold
Age of vines:	14 years
Irrigation:	None – dry land with high natural rainfall
Vinification:	Combination of whole bunch pressing and 24 hours skin contact. 100% in French barrique. Barrel maturation for a period of 10 months.
Barrique:	20% 1st fill and 50% 2nd fill and 30% 3rd fill from Dargaud & Jaegle, Taransaud and Francois Freres. All barrels are made from French Never forest wood (tight grain) with a medium toasting.
Bottling date:	1st February 2024
Alcohol:	13,72 %
Res. Sugar:	2,3 g/l
Total acidity:	5,2 g/l
pH:	3,62
Total SO <sub>2</sub> :	116 ppm
Comments:	This full bodied, rich Chardonnay offers a powerful citrus and steely backbone. Classic toasty and butterscotch-like characters with mineral undertones. Good balance of oak followed with abundant fruit.

