

# UNWOODED CHARDONNAY 2024

### **VARIETY**

100% Chardonnay

#### **WINE STYLE**

A surprisingly voluptuous medium-bodied, unwooded Chardonnay made in a New World style.

#### **VINIFICATION**

Grapes originate from Wellington and Paarl. The grapes were wholebunch pressed, settled and cold-fermented at 13°C. Extended lees contact yielded the unique firm structure of this wine.

## **NOSE**

Fresh aromas of citrus and white peach on the nose followed by an elegant poached pear fragrance and ends with soft notes of Golden Delicious apples.

#### **PALATE**

Well balanced with delicate lemon and lime flavours following through on the palate. Rounded off with notes of peaches and pears that leave a lingering aftertaste.

# **FOOD**

Chardonnay is the perfect pairing partner when it comes to fish and seafood. Also a favourite to enjoy with sushi and shellfish like mussels. It is one of the most versatile food wines. Enjoy with happy-ever-after movies!

 Alcohol
 12,88% Vol

 Total acid
 5,4 g/l

 pH
 3,66

 Residual sugar
 1,04 g/l



# PAIRS WELL WITH:



**Busy social** calendars



Canapés



**New friends** 



Laptop movie viewing



Sun decks



Homemade pasta

