



## ESTATE RESERVE CHARDONNAY 2017

THE ESTATE RESERVE CHARDONNAY HAS A PURE, BRIGHT AND FRESH STRAW COLOUR. THE NOSE HAS TONES OF BUTTERSCOTCH, VANILLA AND APPLE PIE WITH HINTS OF PEAR DROP. THE PALATE IS LUSH WITH POISE AND BALANCE. THE WINE HAS COMFORTING FLAVOURS OF CITRUS AND STONE FRUIT WHICH LEAD THE WAY TO A LONG ROUND TEXTURED FINISH.

### WEATHER CONDITIONS – Simonsberg, Stellenbosch

Winter was late, but cold enough to break dormancy.  
Very low rainfall, hence extremely low soil moisture levels which meant irrigation was key to relieving stress in the vineyard.  
Good spring which lead to good and even bud burst.  
Warm weather for the season with little to no rain.  
Although there were more bunches, the berries were smaller.  
The harvest was earlier than normal.  
The harvest was larger than the previous year.

### WINEMAKING

The grapes were whole bunch pressed. The juice was transferred to new and second fill 500L blond toasted Barrels after a brief settling. It was naturally fermented and then left for 10 months on its lees. Total time in barrel was 11 months.

### GRAPE VARIETIES

100% Chardonnay

### PRODUCTION

3,916 cases – 23,257 bottles

### ANALYSIS

Alcohol: 13,0% Vol.  
pH: 3,28  
Total Acidity: 5,4 g/L  
Residual Sugar: 2,7 g/L

