



## **2016 Chardonnay**

**Wine of Origin:** Worcester in the Stettyn valley, 33km south of Worcester on the R43 road.

**Winemakers:** JM Crafford

**Vineyards:** Supplementary irrigated trellised vines.

**Harvested:** February at an average of 22<sup>o</sup> Balling.

**Cellar treatment:** Treated as reductive as possible to prevent oxidation. After fermentation at cool temperatures, various tanks from different vineyards were blended to obtain the best characteristics of both.

**Tasting notes:** This full balanced wine with fresh ripe citrus, pineapple and sweet red apple flavours is complemented by a clean dry finish. Delicious with seafood, cold meats and cheeses, or simply enjoy a chilled glass by itself.

**Analysis:** Alcohol – 12.87 %  
Residual Sugar – 3.1g/l  
Total Acidity – 5.9 g/l  
pH – 3.40