



# VILJOENSDRIFT

• FINE WINES •

## CHARDONNAY

The slight yeasty notes on the nose carry through onto the palate as a round mouth feel balanced with a hint of vanilla and gooseberries

**VINTAGE:** 2018

**ORIGIN:** Robertson

**VARIETY:** 100% Chardonnay

**SOIL TYPE:** Red Clay Karoo and alluvial Kogmanskloof soil

**VINIFICATION:**

Harvested at 23° balling. Only 600 liters per ton was used. Fermentation took place at 16° C after which the wine was kept on the lees for another 6 months and stirred up once a week.

**MATUARATION:**

This wine was matured on the lees for 6 months.

**ANALYSIS**

**Alc:** 13.5 %

**R.S:** 2.1 g/l

**pH:** 3.23

**TA:** 6.6 g/l

**FOOD SUGGESTIONS:** West Coast Mussel  
Paella

