



CHARDONNAY

WINE OF ORIGIN SWARTLAND

ABOUT THIS WINE

Chardonnay is not typically associated with the Swartland, however our Chardonnay is rather unique because of the few exceptional Chardonnay vineyards we source from, which excel despite the tough climatic conditions.

Unwooded and fruit-driven, it shows spectacular aromas of nectarines and citrus with a fresh acidity.

VINIFICATION WINEMAKER'S NOTE

To ensure an array of layered fruit flavours and to capture freshness, we use only free run juice and temperature controlled slow, cool fermentation. The wine is stored on the fine lees for a couple of months to develop a luxurious texture and good length before being bottled young for a fresh, crisp finish.

TASTING NOTE

Fresh, yellow stone fruit complimented by a lingering citrus finish.

ANALYSIS

ALC: 12.50% | TA: 6.46 g/l
pH: 3.74 | RS: 1.66 g/l

VINTAGE	CULTIVAR	WINE OF ORIGIN	HARVEST DATE	YIELD
2025	100% Chardonnay	Swartland	Feb-Mar 2025	12 tons/ha

