

CHARDONNAY, INDABA

2022

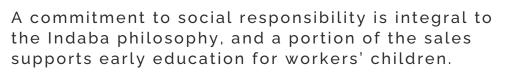
Vintage



#### TECHNICAL ANALYSIS

Alcohol	Residual sugar			
13.0	1.9			
рН	Acidity			
3.60	5.5			

### ATTRIBUTES



### TASTING NOTE

This bottling portrays vibrant tropical fruit that leads to a crisp, mouthfilling palate of apple, pear, honey and pineapple. Touches of luxurious butterscotch and oak add wonderful depth. An excellent value, this versatile white is a fantastic match for all kinds of flavours.

# VINTAGE CONDITIONS

Due to a cool, wet spring, budding was seven to 14 days later than normal, but was consistently good and even. The cool weather also delayed initial shoot growth. Most vines started to catch up by flowering, which occurred about five days later than usual. Harvest time was delayed by ten to 14 days on average. As temperatures remained moderate throughout the rest of the season vineyards took their time to reach optimum ripeness

# VINIFICATION DETAILS

The grapes were picked in the cool early morning hours. They were destemmed and gently pressed with the juice settling overnight. Most of the wine was cold fermented in stainless steel tanks to create a bright, fruitdriven final product. A small portion was fermented in new 225 litre French oak barrels, with weekly batonnage. The wine was aged on its fine lees for several months to develop further in complexity.

Origin	<mark>уу</mark> Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Partial	75cl	Yes
Winemaker	Fining Agent	Closure	Region	Vegan
Bruwer Raats &		Screw top	Western Cape	Yes

Clayton Christians

