

Exceptional

E L E G A N C E

Chardonnay Pinot Noir

VINTAGE: 2017

VARIETY: 61% Chardonnay, 39% Pinot Noir

WINE OF ORIGIN: Western Cape

IN THE VINEYARD:

Long cool nights during the ripening period of the Chardonnay and the Pinot Noir Grapes ensure finesse and elegance while still on the vines.

Once ripe, they are picked in the early morning chill to retain a crisp fruit expression in the wine.

VINIFICATION:

After pressing and settling, 80% for the Chardonnay is fermented in stainless steel tanks. The remainder is wood-fermented and left on the lees for eight weeks.

The Pinot Noir is fermented at cooler temperatures to preserve the delicate red berry aromas. Gentle oak maturation imparts a final elegant touch of spice to this original blend.

WINEMAKER'S TASTING NOTES:

Exceptional wine-making yields an incredible sophisticated crisp, pale blush wine with outstanding finesse and elegance. The 2017 harvest resulted in remarkable fruit intensity whilst maintaining the characteristic freshness of this unique wine.

Hints of strawberry preserve impart an intriguing aroma, characteristic hints of ripe red berries are also evident.

A truly versatile Sommelier's wine, bliss to match with any cuisine. Best enjoyed in the fine company of exceptional friends.

TECHNICAL ANALYSIS:

Alc: 13% vol

RS: 4.5 g/l

TA: 6.1 g/l

Ph: 3.5



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