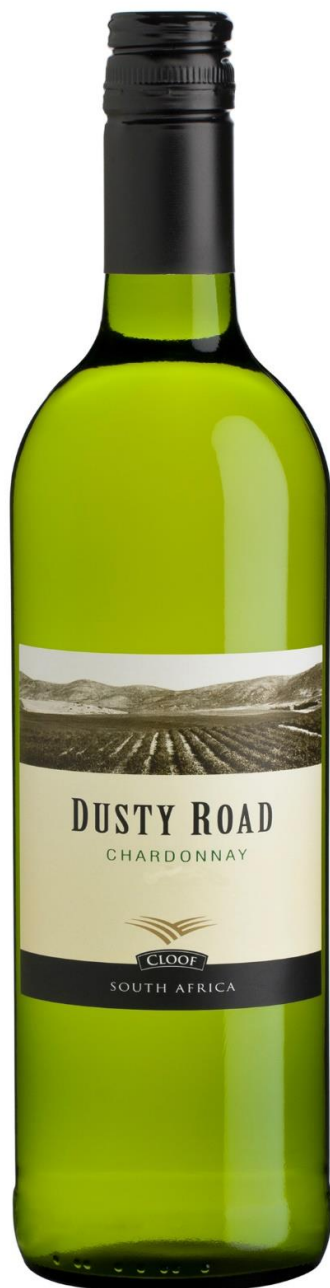




DUSTY ROAD CHARDONNAY 2018

The 5km gravel road leading to our cellar, with accompanying dust as cars approach, is one of the features of the dry African landscape that forges our wines

**VINTAGE:**

2018

VARIETALS:

100% Chardonnay

ORIGIN:

Western Cape

PLANTED:

2001

TRELLISING:

Bush Vines

IRRIGATION:

Dry Land

SOIL:

Decomposed Granite & Oak Leaf

HARVEST DATE:

Beginning Feb 2018

YIELD:

10 ton/ha

SUGAR AT HARVEST:

23.5°B

VINIFICATION:

Full ripe.

No skin contact.

Separate free run and press.

Ferment dry @ 12°C.

On lease for 8 weeks.

Stabilize and bottle.

TASTING NOTES:

An easy drinking Chardonnay with hints of apricot and peach on the nose. This well-rounded dry wine confirms the peach characteristics on the pallet supported by flavours of honey-blossom.

FOOD PAIRING:

Enjoy with a honey-glazed chicken salad, combining crisp Granny Smith apples with pecan nuts.

ALC: 14.30% RS: 2.90g/l PH: 3.76 TA: 4.90g/l