

Grand Vin Stellenbosch Chardonnay/Viognier 2017



- Wine of Origin: Stellenbosch
- Climate: Coastal
- Area planted: 32 ha 3 wire trellised vines
- Soil: Hutton and Clay

- Blend: 80% Chardonnay, 20% Viognier

- Harvest
Harvested in the early morning during the last week of February. Grapes were handpicked into small baskets. Yield was 7-10 ton/ha

- In the Cellar
Winemaker: Natalee Botha
Gentle destalking and crushing into Stainless steel tanks.
Partially fermented in second fill French oak barrels.

- Notes from the Winemaker
Some peach and tropical flavours. Well balanced but taut acidity and well integrated creamy vanilla oak.

- Serving suggestion:
Ideal chilled with chicken or pasta dishes or enjoyed on its own.



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