

SAVANHA SUN CHARDONNAY 2016

WINEMAKER:

Anton Swarts

ORIGIN:

Western Cape

TERROIR / SOIL:

Various regions within the Western Cape. Well drained and aerated soils from alluvial, ancient riverbeds and shale.

VINEYARD AND CLIMATE CONDITIONS:

Trellised and bush vine yielded the grapes for this wine. The vines are 11-17 years old, received supplementary drip irrigation and produced 10-14 tons per hectare.

Temperature: Winter 10°C °C; Summer 26°C

Annual Rainfall: 40mm – 200mm

Proximity to Ocean: ≤120km

WINEMAKING:

The grapes were harvested by hand from selected vineyard blocks. Grapes were de-stemmed, slightly crushed and pressed.

The juice of the individual block selections (some kept separate and some blended) was temperature control fermented in stainless steel tanks with selected yeast strains.

Only the best tanks were selected for the final preparation of the blend. Maturation occurred on the fine lees for two months prior preparation for bottling.

ANALYSIS:

Alc: 12.37% TA: 5.6 g/L

RS: 5.7 g/L pH: 3.3

APPEARANCE:

Pale straw in colour with a green hue.

TASTING NOTE:

A medium-bodied wine with aromas of tropical fruit and citrus that follow through to a well-structured palate. Fresh, flavourful, easy-drinking, un-wooded.

SERVE WITH:

Poached or fried fish with citrus sauces, risottos and roasted chicken.

