



B A R I S T A
SOUTH AFRICA



This lightly wooded Chardonnay was partially fermented and matured in French oak barrels. One third of the wine was fermented in stainless steel and blended in to ensure freshness and to retain the zippy citrusy flavour so typical of Chardonnay.

VARIETY: 100% CHARDONNAY

VINTAGE: 2016

TASTE: A splash of citrus and ripe peach aromas. Hints of gooseberries and tangy tangerine with a subtle vanilla oak finish.

ENJOY: Drink on its own or with smoked chicken salad or with grilled kingklip with parmesan pesto and lemon butter mashed potato.

Alcohol: 13%

RS: 5.8 g/l

pH: 3.2

Total Acid: 6.1g/l