

SINCE  1695

UNDER OAKS

CHARDONNAY

VINTAGE:

2023

CULTIVAR:

Chardonnay

IN THE VINEYARDS:

All grapes come from trellised, irrigated vineyards and were hand-picked in the early morning hours between mid-January and late February.

IN THE CELLAR:

This Chardonnay is lightly wooded in French Oaks barrels. This resulted in the preservation of the primary citrus fruit flavours and the wines crisp mouth feel.

TASTING NOTES:

Fresh lemon peel and grapefruit skin dominate the nose and palate, and the wine is beautifully rounded off with buttery notes in the background.

ANALYSIS:

Alcohol: 13.5 %

Residual sugar: 2.5 g/l

Total Acidity: 5.7 g/l

pH: 3.52

AGEING POTENTIAL:

This wine is drinking superbly at the moment but can also mature for another couple of years.

SERVING SUGGESTION:

Our lightly wooded Chardonnay is the perfect accompaniment to creamy butternut soup or fish Mornay.

